

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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FEB 12 1926

SWENSON EVAPORATORS-

*The Recognized Standard
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests, on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.

Manufacturers of the
Famous Brand "PURITY" Lard.

Goods for Export and Home
Trade in any Desired Package.

Export Office

344 Produce Exchange

NEW YORK

Main Office

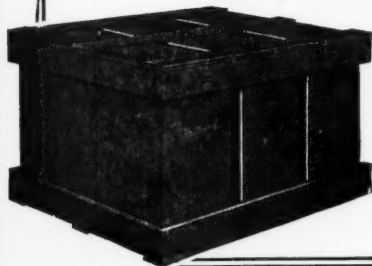
527 West 36th Street

PACKING HOUSES:

534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.

THE MODERN BOXES

Nabco, Veneer, Wire-bound Boxes for Strength—Security



Save in Freight Save in Handling
Save in Nails Save in First Costs

Send us your specifications now and
we will prove to you how to save from
25 to 40% in traffic charges.

NATIONAL BOX CO.

General Offices:

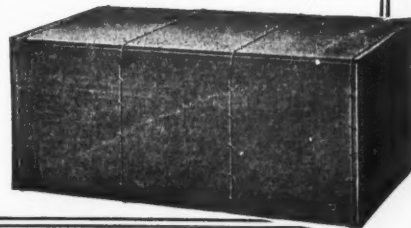
1101 W. 38th St.

Chicago, Ill.

Plants:

Chicago, Illinois
Natchez, Mississippi

Eastern Offices:
1011 Liberty Bldg.
Philadelphia, Pa.



"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

Double Refined Nitrate of Soda

and Refined Nitrite of Soda

ALL COMPLYING WITH THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY

Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

Beef Casings—Do You Save and Sell Yours?

Directions
on page 24



A Good Buy

If you are in the market for lard pails and cans the House of Brecht offers you:

UNIFORMLY HIGH QUALITY—We use only the best obtainable prime tin plate and employ skilled, experienced labor.

FAIR PRICES—Seventy years of experience in manufacturing enables us to keep down costs and prices without sacrificing quality.

SERVICE—Our efficient Art Department gives you free service in designing trade marks and labels. Write for information regarding your requirements.

THE BRECHT COMPANY

Established 1853

1201 Cass Ave., St. Louis, Mo.

Branch Offices

New York
Philadelphia
Chicago

San Francisco
Portland, Ore.
Waco, Texas

Foreign Branches

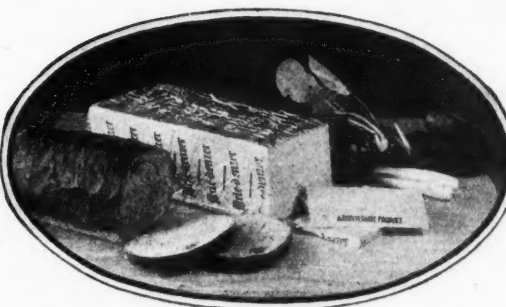
Buenos Aires
Liverpool
Hamburg



A Size and Shape to Meet Any Requirement



"We keep faith with those we serve"



February 15th is the "Deadline"—By Writing NOW You Still Have a Chance to Win \$1000 for a New Name!

To Guide You in Your Selection of Names

THE judges, who are officials of the Brookshire Cheese Company will be governed by the following considerations in making the \$1000 award for the best name submitted:

- 1 The name, which will replace the word "Brookshire" should consist of one word only, as short as possible, and should be easily pronounced, easily spelled and easily remembered.
- 2 The name must be new, and radically different from any other trade mark used upon food products or other nationally known commodity.
- 3 In order that it may be registered as a trade mark, it must not consist of a geographical or proper name.
- 4 The name should suggest the goodness and desirability of the product, but cannot be a descriptive word. The mere misspelling of a descriptive term does not make it eligible for registry. For example, the name "Kant Leek" was refused registration as a trade mark for a hot water bag, but "Unceeda" is O. K. because it suggests desirability without being descriptive.

- 5 Use the coupon for your first name suggestion, filling out the blanks fully, and on a separate sheet enter as many additional names as you care to submit. Be sure to write name and address plainly on each sheet submitted.

— — — COUPON — — —

Brookshire Cheese Co., Gentlemen: The following is my suggestion for a name to take the place of "Brookshire" which I wish to enter in your \$1000 name contest. Additional names are entered on the sheet attached.

.....

Contestant's Name

Address

Firm Name

Does your Firm now handle Brook-

shire?



to take the place of
Brookshire

THE December and January announcements have brought in thousands of name suggestions; thousands more will come in during the last days of the contest. **Have you mailed yours?** A thousand dollars is a handsome reward. It's worth working for.

You have as good a chance as anyone else to win. **You know that somebody is going to get this \$1000.00—why not you?** You are eligible to compete if you work for any organization engaged in the handling or selling of food products, wholesale or retail. Employees of the Brookshire Cheese Company, or its associated companies, are excluded.

In addition to the \$1000 cash award for the winning name, a 5-pound loaf of Brookshire American Cheese will be sent to each of 50 contestants whose suggestions are considered next in order of merit. In case of a tie, each tying contestant will receive the full amount of the prize tied for. The contest will close Feb. 15th, and all entries, to be considered, must be in the mail before midnight of that date. Prize winners will be announced in the April issue of this publication.

Read the instructions carefully then work out your name suggestions and send them in—as many as you like. **The determination to win is half the battle.**

The Brookshire Cheese Co.
Plymouth ~ ~ ~ Wisconsin

6 Harrison St., New York City

FOR FURTHER INFORMATION ABOUT PRODUCTS OR CONTEST, WRITE FOR CONTEST FOLDER

Buffalo Silent Cutter— The Best Money Can Buy

"The Buffalo Silent Cutter is the finest performer in our sausage kitchen," writes one user.

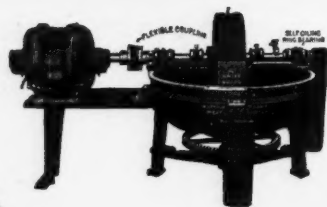
"Our Buffalo Silent Cutter has cut 45,000,000 pounds of meat during the past eight years," writes another.

Hundreds of statements from users prove that the Buffalo Silent Cutter gives the best service and makes the highest quality of sausage.

It employs the only correct cutting principle for making high quality sausage. Knives are guarded—accidents impossible. The bowl cannot wobble or sag away from the top plate—no space for meat to leak out. Like all Buffalo machines, the Buffalo Silent Cutter is built for years of service and not to sell at a low price.

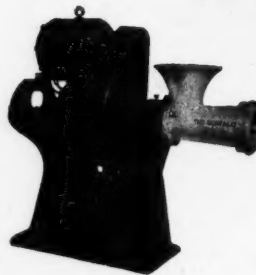
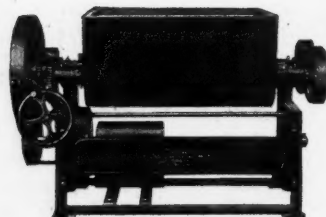
Write for prices and full information

JOHN E. SMITH'S SONS CO.
Patentees and Manufacturers
BUFFALO, N. Y.



The Buffalo Silent Cutter operates on the only principle by which high quality sausage can be made. Built in sizes to suit the needs of the smallest as well as the largest sausage makers.

The Buffalo Mixer insures thorough mixing. Paddles cannot become loose or break off.



Buffalo Grinder Model 66B. Capacity 9,000 pounds per hour. The Buffalo Grinder does most work in least time without heating the machine or the meat.

Uncle Jake says—



THE business man who trusts to luck has the same chance for success that a dock-tailed horse has to switch a fly from the end of his nose.

By the addition of one letter, we have the word pluck instead of luck and it is this quality that has enabled you to forge ahead while others have fallen by the wayside.

We ourselves had the pluck to put **quality** ahead of everything else in the manufacture of K. V. P. Genuine Vegetable Parchment Paper and we won out, just as you will win out if you use it.

Write us so that we may send you samples, prices, and a hundred suggested uses as an aid to your business.

Yours truly,

Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.

KALAMAZOO, MICHIGAN



A

PORTION of the assembly floor of The Allbright-Nell Company is shown in the above cut. It is 400 feet long by 50 feet wide, designed so that all parts receive an abundance of light and fresh air.

On both sides of this assembly floor are located our machine shop, blacksmith shop, sheet metal shop and carpenter shop. There are two mezzanine floors to right and left where a complete stock department keeps and supplies materials to the shops. Repair parts and a general line of finished machines are also kept here.

The operations of our shop are greatly facilitated by two cranes running the entire length of central section reducing handling costs to a minimum. Our railroad switch runs into the rear portion of shop where raw products are received in carload lots and where our finished machines are loaded ready for shipment, thus eliminating city handling charges.

Our factory is provided with all necessary facilities to allow our organization to take care of the Packers' requirements as efficiently as possible and at a minimum cost.

When in Chicago let us show you our methods of manufacture

THE ALLBRIGHT-NELL CO.

The Leading Packing House Machinery Manufacturing Establishment of the World

General Office and Factory

5323 So. Western Boulevard

CHICAGO, ILLINOIS

Hottmann Meat Cutter and Mixer Used by Nearly Every Maker of Good Sausage

The world's greatest packer ordered a dozen within a few months. This is the result of long and exhaustive tests. Everywhere it is replacing equipment which was good enough in its day. Efficiency demands it. Saves labor, power and floor space. The **Hottmann Twin-Screw Meat Mixer** does the work of the silent cutter and also the meat mixer in a better and more sanitary manner.

The Hottmann Machine Co., 3323-3343 Allen St., Philadelphia



A commercial product of highest quality. Manufactured especially for the refrigeration trade.

Booklet on Alkalinity—Ammonia Leaks
—Corrosion and Complete Refrigeration Table on request.

Stocks in principal Commercial Centers

THE DOW CHEMICAL COMPANY
Midland Michigan
NEW YORK SAINT LOUIS

Standard 1500-lb. Ham Curing Casks

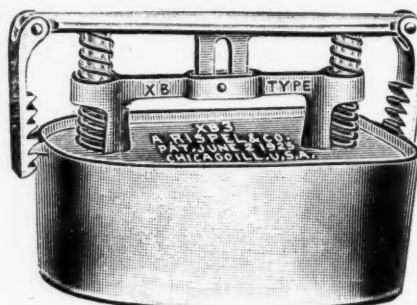


Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

Live Wire Springs on New Rispel Ham Retainers

Mean elastic pressure throughout boiling operation. This reduces shrinkage.

Will give one for trial to prove its merits



Made of best cast aluminum

Patented June 2, 1925

Makes perfect straight Hams and Meat Loaves

A. Rispel & Company

Manufacturers of many types and sizes of Ham Retainers
1617 No. Winchester Ave. Chicago, Ill.

Spoilage—the Thief

IF YOU are a meat dealer, packer or sausage maker, and are trying to "get along" with inefficient and worn out refrigerating equipment, you are actually inviting robbery.

It is easy enough to eliminate spoilage and trim losses simply by installing a York Mechanical Refrigerating unit, designed and built expressly for the butcher and meat merchant. Automatic, dependable and economical. It pays for itself.

Write for descriptive data.

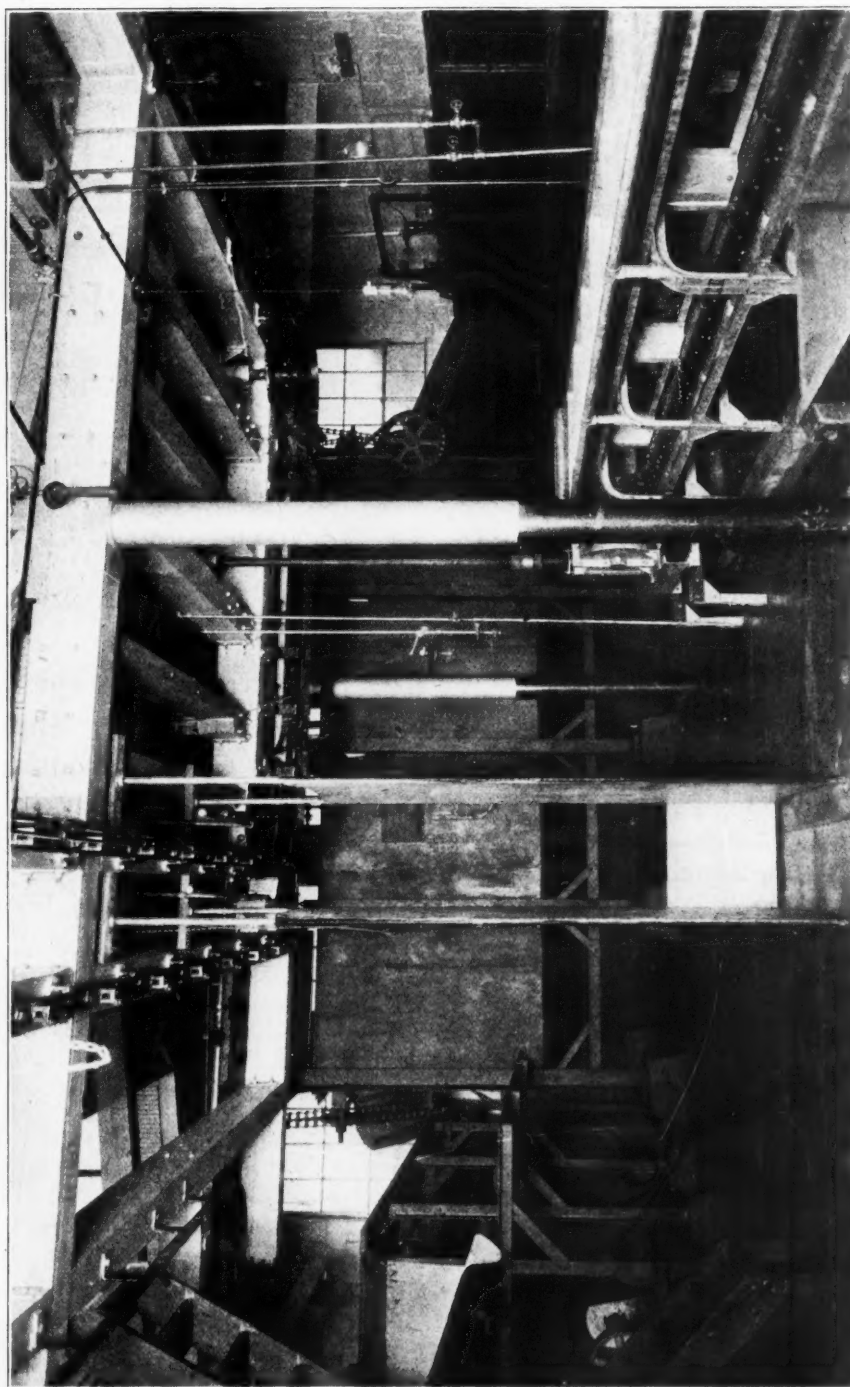


YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.

Use "BOSS" Machines

They Are Best for Fast, Perfect and Economical Service

"BOSS" HOG CLEANING & DRESSING FLOOR EQUIPMENT
installed in John Engelhorn & Sons Packing House, Newark, N. J.



"BOSS" Cast Iron Scalding Tub
Viscera Table Thermostat

"BOSS" 21 ft. U Hog Dehairer
with End Feed Conveyor

"BOSS" Gambreling Table

"BOSS" Overhead Hog Conveyor with Railing

THE CINCINNATI BUTCHERS' SUPPLY CO.

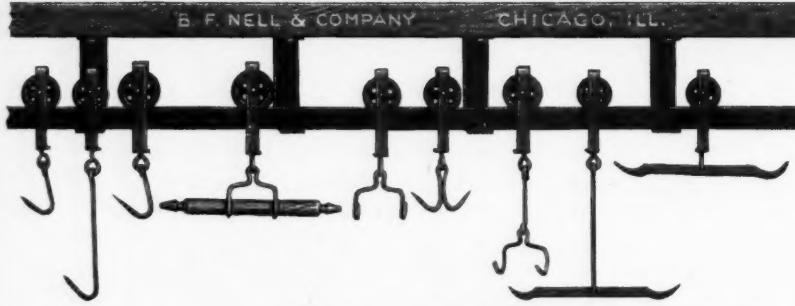
CHICAGO BRANCH
3907-11 S. Halsted-St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



B. F. NELL & COMPANY CHICAGO, ILL.

TROLLEYS

**For Hogs, Beef, Sheep, Calves
and Fore and Hind Quarters**

All of our trolleys are finished smoothly throughout and the groove of the wheels has a smooth chilled surface, making a harder and better surface than a turned groove.

We can make prompt shipment from stock.

Also we can make any special traveler to order.

Write for prices

B. F. NELL & COMPANY

620 West Pershing Road Chicago, Illinois

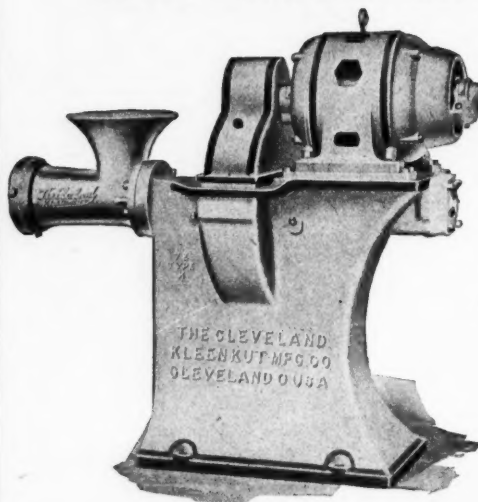
**Write us for information
and prices on**

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter
Calvert Bacon Skinner
United Improved Sausage Molds
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Jelly Tongue Pan
Maple Skewers
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Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

*The meat chopper that does more and
better work and lasts a lifetime*



The New No. 7E-Type-K Cleveland KLEEN-KUT Meat Chopper will truly chop twice as much meat as the average chopper. And too, its great power and ability to cut large pieces through a 1/4-in. hole plate is further evidence of the advantages obtained in its installation.

There are no bearing troubles possible with this machine, as the large roller bearing is in the rear, far away from the harmful meat juices and particles.

A Profit Maker and a Profit Saver is this quiet running chopper equipped with the famous Cleveland KLEEN-KUT flat sided plates.

**The Cleveland
Kleen-Kut
Manufacturing Co.**
Cleveland, Ohio

**A Guaranteed Water Supply
for Packing Plants**



Layne engineers contract to construct a well and deliver you an operating well system producing a guaranteed quantity of water on a basis of **Water Or No Pay.**

The Layne high capacity pump is the most economical equipment to pump all the water any well will produce.

Bulletin on request

Layne & Bowler Co.
Memphis, Tenn.
Houston, Tex., Los Angeles, Cal.

The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715.



**Saves
Labor
Trimming
Shrinkage**

Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance
of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are
Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 East 28th Street, Chicago, Ill.

Telephone Calumet 0349

Do You Know



**that your old aluminum ham boilers
are worth good money?**

Our exchange plan, inaugurated a year ago, wherein we accept old aluminum Ham Boilers in exchange towards the purchase of new ones, has worked out so successfully we have decided to continue same indefinitely.

Why not investigate your ham boiling department, and sort out those you desire to exchange now, so you will be in readiness when the season opens.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St. Liverpool and 12 Bow Lane, London

Canadian Representative: Gould Shapley & Muir Co., Ltd., Brantford, Ontario

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Poultry Foods
Tallow and Oils

BUYERS OF

Beef Crackling
Calf Skins**CONSOLIDATED BY-PRODUCT CO.**

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

MANUFACTURERS

Beef, Sheep and Hog Casings
all Descriptions

Beef Weasands a Specialty

IMPORTERS OF

High Grade Hog and Sheep
Casings**GEBR. van GEUNS**Groningen, Holland
are regular buyers
of all kinds of**Hog Casings**

Offers solicited

BECHSTEIN & CO.**SAUSAGE CASINGS**CHICAGO: 723 West Lake Street
LONDON: 5 St. Johns St., Smithfield, E. C.NEW YORK: 50 WATER STREET
Telephone No. 1251 Broad**OPPENHEIMER CASING CO.**

Importers and Exporters of

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London
Hamburg**SAUSAGE CASINGS**

CHICAGO, U. S. A.

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Buenos Aires
TientsinSHEEP | HOG | BEEF
CASINGS

Importers - Manufacturers - Exporters

**CALIFORNIA
BY-PRODUCTS CO.**Main Offices Eastern Branch
995 Market St. 461 Eighth Ave.
SAN FRANCISCO NEW YORK

Tel. Rhinelander 4817

THE AMERICAN CASING CO.

Importers and Exporters

SAUSAGE CASINGS and SPICES

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NEW YORK BUTCHERS' SUPPLY CO., Inc.**SAUSAGE CASINGS AND
SUPPLIES**

513 Hudson St., NEW YORK, N. Y.

PHONE GRAMERCY 3605

Schweisheimer & FellermanIMPORTERS and EXPORTERS OF
Sausage CasingsSelected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St., New York, N. Y.**Los Angeles Casing Co.**714-16-18 Ducommun Street
LOS ANGELES, CALIFORNIA**Sausage Casings****The Irish Casing Co.**

Manufacturers, exporters, importers

SAUSAGE CASINGSArbour Hill, Dublin, Ireland
Sheep Casings a Specialty

The National Provisioner

\$3.00 Per Year in U. S. A.

M. BRAND & SONS**SAUSAGE CASINGS**

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO.**Sausage Casings**Chicago, 2700 Wabash Ave.
Hamburg 8-LuisenhotLondon, 47 St. John St., Smithfield
73 Boulcott St., Wellington

96-100 Pearl St., New York

Sayer & Company, Inc.

Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. Chicago, Ill.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

M. ETTLINGER & CO., Inc.Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

Massachusetts Importing Company

Importers HIGH GRADE SAUSAGE CASINGS Exporters

*Direct Importers of Russian, Persian, Chinese Sheep
78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.***THE DRODEL CO., Inc.**Import **Sausage Casings** Export

336 Johnson Ave.

Brooklyn, N. Y.

AUSTRALIAN Sheep and Beef CASINGS**BRITISH CASING CO., Ltd.**

Dried Gut

14 Casing Cleaning Factories Throughout Australia
Sydney, Australia

Brokers:

E. G. James Co.
140 W. Van Buren St.
Chicago, Ill.

Russian Sheep Casings *Exclusively*

Our organization handles only Russian
Sheep Casings of supreme quality.

We believe we are the sole agency dealing
in casings of this quality.

We are in the course of receiving large
fresh shipments.

Samuel Droshnicop, Pres.

THE DRODEL CO., INC.

336 Johnson Avenue,
BROOKLYN, N. Y.

Importers

Correspondence
Invited

REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.
CHAUNCEY, NEW YORK

SAN FRANCISCO SALT REFINERY
SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 111 W. WASHINGTON ST.



CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

TEL. BROAD 2580

*Cleaners and Importers Sheep
and Hog Casings.*

E. E. SCHWITZKE, Pres.

EARLY & MOOR, Inc.

Importers
Exporters

SAUSAGE CASINGS 139 Blackstone St.
Boston Mass.

"The Skins You Love to Stuff"

J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

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Chicago, Ill.

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET

Importers and Exporters

CHICAGO

THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
HAMBURG

LONDON
WELLINGTON

SCHAUB & CO., Ltd.

Hamburg 27, Germany

Importers of all kinds of
Packing House Products

Branch Houses All Over
Northern Europe

Established 1868

H. Leube, Sr. H. Leube, Jr.

Sole Proprietors

Correspondence Solicited

Own Big Warehouses on the
River Elbe.

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
NEW YORK

Wilmington, Calif.

Cudahy's Selected Sausage Casings
Hog · Beef · Sheep

CAREFULLY
CLEANED

UNIFORMLY
SELECTED

The Cudahy Packing Co., U.S.A. 111 W. Monroe St., Chicago.

Patent Casing Company

617-23 W. 24th Place, Chicago, Ill.

The Pioneer of Sewed Casings

Our Specialties:

Sewed Beef Casings

Sewed Hog Bungs

Sewed Bladders

Manufactured Under Sol May Methods

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1883

BUENOS AIRES

HAMBURG

A. C. Wicke Mfg. Co.

Cold Storage Installations

of Every Description

Special attention given to cork and cement refrigerators
Reliable Butcher Fixtures and Supplies

NEW YORK CITY

Salesrooms:
207 East 43rd St.
Vanderbilt 8676

Main Office and Factory:
406 East 102nd St.
Atwater 0880

Bronx Branch:
774 Brook Ave.
Melrose 7444



When you
think of

Baskets

THINK
OF

LIGHTEST STRONGEST
BEST

A. Backus, Jr. & Sons
Dept. N.
DETROIT, MICH.



Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers

CHICAGO, ILLINOIS

Two Pickling Vats for Price of One

"Ideal" Storage Vats—for pickling and curing meat

United Cooperage Co., 1115 Fullerton Ave.
Chicago, Ill.
Orders given prompt attention



**People Pay
The Price—**

to get tasty, well-made sausage meat—and you'll always find the quality product in this attractive paper package. It keeps the sausage fresh and clean—maintains the quality. Used by the leaders. Sizes: one ounce to ten pounds. Send for samples and package suggestions.

KLEEN KUP

*the Package
That Sells Its Contents*

Mono Service Co.
NEWARK NEW JERSEY

Colored Sausage

is positively harmless if the manufacturer follows the method approved by the B.A.I. and uses Certified Color.

T. E. HANLEY & CO.
U. S. Yards, Chicago

*Distributors of
Certified colors
prepared exclusively
for Sausage Makers*



DICK'S

Roast Beef Tier No. 5 in 10" and 12"
Ham Stringer No. 6 in 8"

Their durability has made them
VERY POPULAR

ALBERT JORDAN CO.

20-26 West 22nd Street
NEW YORK

*Sole distributors in the United States and
Canada for*

PAUL F. DICK, Esslingen a.N., Germany



The **UNITED STATES
CAN Co.** CINCINNATI

Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information



**BEEF, HAM and SHEEP
BAGS**

We Manufacture all kinds of Stockinette
Cloth and Bags for Covering Meat
WRITE US FOR INFORMATION AND PRICES

Wynantskill Mfg. Company
TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 630 N. Michigan Ave., Chicago, Ill.

PATERSON PARCHMENT PAPER CO.
PASSAIC, NEW JERSEY

His Engineers Stung Him Here's How They Stand with Him Now:---

Head of the Biggest Concern of the kind in the world. We tried to sell him Ridgway Elevators for his new plant. His engineers turned us down. Here is a letter from the "Old Man" himself. Read between the lines what he thinks of his "Engineers."

October 15, 1925.

Mr. Wm. H. Ridgway,
Craig Ridgway & Son Co.,
Coatesville, Pa.

Dear Uncle Billy:

I was immensely pleased to receive your letter written me under date of October 13th. You are a good letter writer.

The only thing that makes me sad, every time I see your letter, is that our plants are not equipped with your elevators.

The next time we build we will know better.

Again with every good wish I am, as ever,

Sincerely yours,

Name on Application.

"The next time we build," and they are continual builders, "we will know better."

It does not look as though his "Architects and Engineers" have scored with the "Old Man," does it?

You will not make the same mistake when the "Old Man" finds what it means to

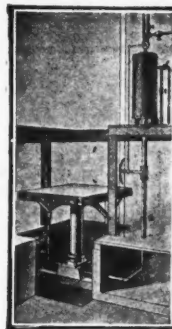
"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

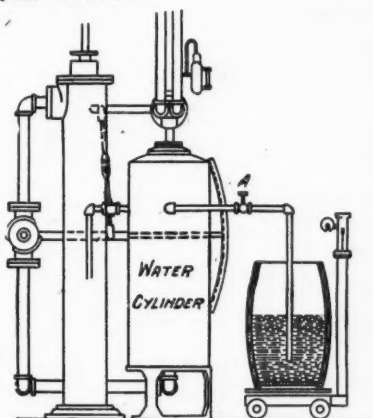
Elevator Makers to Folks Who Know

Over 3,000 in daily use

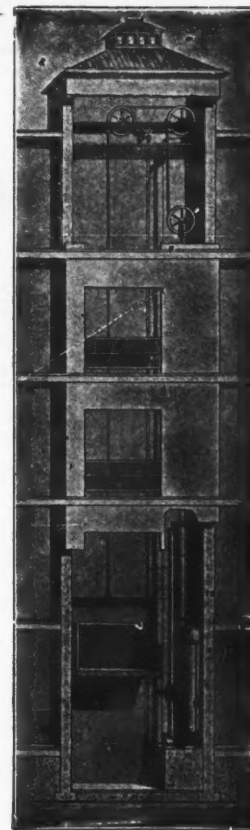
COATESVILLE, PA.



Direct Acting



How to Test It



The O. K. Shear, Kut Angle Hole Plates and Knives

WHY THEY PLEASE SAUSAGE MAKERS

From all over the country, manufacturers of quality goods who pride themselves on making only the finest product, especially summer sausage and pure pork sausage, are using the Superior No. 6 O. K. Plates and Knives in their grinders. The O. K. Knives and Plates make a clean cut product, retaining the binding quality of the meat. They do not crush or smear. They do not heat the meat. They double the life of the grinder and use only two-thirds the power.

The Plates are reversible and can be used on both sides. The holes are on

an angle and give the meat a free flow through the plates.

Knife arms are designed to hold the blades at proper angle, to cut with radius of holes, and do not push the meat through outer edge of plate against the cylinder wall.

The Superior No. 6 Plates contain one inch more cutting capacity, which means more holes than the old-style plates. For example, 5/8" plate contains 3,200 holes, or 1,200 holes more than the old style. The 1/2" plate has 1,240 holes or 158 more holes than the old style, and others in proportion.

The O. K. Shear Cut Plates and Knives are fully guaranteed. If not satisfactory after ten days trial your money will be refunded.

The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office

Chicago, Ill.

2021 Grace St.

Chop more at less cost with "Enterprise" No. 156

An efficient belt-driven chopper with a capacity per hour of 2,000 lbs. Equipped with extra heavy pulleys, 20x3/4", running 300 r.p.m. with 5 to 7 h.p.

No gears. Pulleys are placed directly on socket shaft.

"Enterprise" No. 156 runs smoothly and silently. It will save time and labor for you. It will produce more cut meat than a corresponding size of geared

chopper.

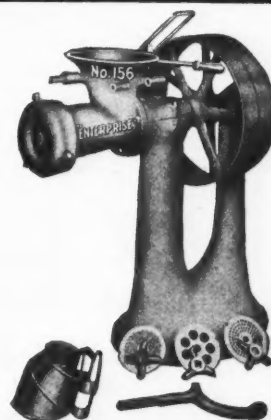
Distance from ring to floor is 26 1/2 in. Carriers can be run under chopper.

Four sets of the famous "Enterprise" knives and plates furnished with each chopper (including knife and plate for fat).

Ask for chopper catalog. There's a size and style for every need, hand, steam, or electric, in the "Enterprise" line.

THE ENTERPRISE MFG. CO., OF PA.,
Philadelphia, U. S. A.

No. 3



MAKE YOUR CARS FREEZE PROOF!

Absolute Protection



For Delivery Trucks and Salesmen's Cars

OUTSTANDING ZERO-FOE FEATURES:

Non-evaporating
Protects Down to 25° Below 0
Will Not Harm Rubber Hose
Connections

Non-corroding
Economical—Easy To Use

=====
Write for Circular
Today!

Cut down your winter transportation costs. Your delivery trucks and salesmen's cars are positively freeze proof if filled with Zero-Foe. One filling prevents cracked radiators and cylinder blocks for the entire winter. Eliminate costly delays—heavy repair bills! Zero-Foe is absolutely non-injurious to any part of your motor or radiator.

Zero-Foe is sold in 3½-gallon and 5-gallon individual size containers; also in 30-gallon, 55-gallon and 110-gallon drums for large users.

ARMOUR AND COMPANY

Glycerine Department

1355 West 31st Street

Chicago, Ill.

Armour's
ZERO-FOE
RADIATOR GLYCERINE

THE NATIONAL PROVISIONER

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Chicago and New York, January 23, 1926

No. 4

Rendering Methods That Make Money

Changes in Practice and Improvements in Processes Make it Worth While for Operators to Keep Posted

II — A Steam Vapor Rendering Process

Improvements in the processes and methods employed in the rendering department have been rapid in recent years.

These improvements in rendering practice have not been confined to any one method or process. Both the wet and the dry methods, and modifications of them, have received attention.

And in this connection, considerable progress is being made toward the solution of the odor and sewage problems.

In fact, from the improvements already made along these lines, it is not unreasonable to believe that the time will come when the packing plant will be practically odorless, and when sewage problems will be past history. In fact, both odors and the sewage are already being turned into profits.

A Choice of Systems.

Today there are available to the meat packer efficient, economical rendering systems of various types that will fit best the particular conditions under which he operates.

It is not a question today of being able to obtain an efficient rendering system, but rather to decide on that system, from among a number, that will fit best a particular need.

During the past few years, particularly, the different methods and processes employed in the rendering department have received much consideration, and no small amount of argument has developed on the relative merits of the different processes.

Many packers realize that there are possibilities for greater yields and further savings in their rendering departments. But they have not determined which particular system will

best fit their needs, and which one will be the most profitable for them to install.

It should be plain to you, Mr. Packer, that the profits of your rendering department can be increased by the installation of new or additional equipment.

Do you hesitate to make the investment because you cannot make up your mind just what is the best thing for you to do?

This is one of a series of articles describing modern practice in rendering both edible and inedible materials.

The first article described a late development of the wet rendering method, known as the new Berrigan press. It appeared in THE NATIONAL PROVISIONER of April 25, 1925.

This article, the second in the series, deals with what is known as the Laabs system, invented by William Laabs and developed by

that veteran authority in the refining of fats and oils, W. B. Allbright.

Later articles will describe other methods and developments in rendering practice.

Rendering by Pressure and Vacuum

By W. B. Allbright

In the early days of the meat packing industry hogs, cattle and sheep were slaughtered in small numbers. At that time the method of rendering was by cooking the material in an open kettle, heated by a fire directly under the kettle. This is virtually the dry rendering process.

With the advancement of the industry, methods for handling the various products improved, and the direct fire heat method for rendering the various animal products was, to a large extent, replaced by the wet rendering process.

The handling of products to be rendered has been given a great deal of thought, from which the present dry rendering systems have developed.

Sanitary Rendering Processes.

The rendering of animal products naturally covers a wide range of materials. Some of these materials are quite easily rendered, and others naturally with more difficulty.

In addition to the mere question of rendering, there must also be considered the question of odors.

Dry rendering as at first conducted in recent years was not entirely satisfactory because the fats rendered were injured, particularly in reference to their bleaching qualities, and by their absorbing gluey matters in the process of dry rendering.

One of the improved methods developed as a result of this situation—the Laabs rendering process as manufactured by The Allbright-Nell Company—is a great step forward in the rendering of animal products. It accomplishes what I believe the dry rendering processes intend to accomplish.

It, however, should be understood that

"Up-to-Date" Pays

Are you watching the developments in rendering practice?

Do you know that there are on the market rendering systems—whether wet or dry, so-called—one of which will meet the particular conditions of your business?

It is false economy to keep and use any machine, process or method that can be replaced with one that will do the same work better, quicker and cheaper.

Here is a new system that cuts rendering time, simplifies operations, reduces equipment, does away with odors and turns out high-grade products.

Read what an expert says about it.

Other methods will be described in later articles.

the Laabs process is not a dry rendering process, it being essentially a steam vapor rendering process.

Operation of this Method.

The method of operation in the first place is the application of steam pressure in a closed tank, whereby the animal products are disintegrated by an improved method of developing steam without any of the attendant disadvantages referred to.



LAABS PROCESS INSTALLED IN PLANT OF GEO. MAIER, CHICAGO.

One of the advantages of this process is that no grinding of materials is necessary. Pieces of condemned hogs as large as 100 lbs. can be placed easily and readily in the cooker.

One result arising from this method of disintegrating is that an ordinary inedible tank can be cooked in four to six hours less time than would be required to cook the same material in a closed steam pressure tank.

Less Free Fatty Acids.

By means of this short period of cooking, rendered fats may be produced with

about one-third the usual amount of free fatty acids.

In the old method of wet rendering, after the fats are removed there remained a large quantity of tank waters and tankage to be rehandled and disposed of. The methods of doing this are well known; briefly, the tank waters are drained away and then evaporated in tank water evaporators to recover the dissolved nitrogenous materials from the tank waters.

water evaporators with vacuum pumps, etc.

4. Fertilizer dryers.

Does Away with Odors.

These four items readily constitute four operating departments, and take a great deal of packinghouse room, which is usually very valuable. And it is impossible to operate these four departments without creating odors.

The Laabs rendering process entirely eliminates the four operating departments in packinghouse operations, and in addition does away with accompanying odors.

Packinghouse odors are largely due to the fertilizer departments, and for years have been a source of anxiety to slaughterers. As the Laabs process is operated, odors that may arise from any kind of product, whether sweet or partially decomposed, are condensed, and this is one of the remarkable features of the process.

All such odors are condensed by means of water condensers. The manufacturers guarantee to install this rendering equipment with full assurance that the buyer will never have to worry about packinghouse odors arising from the rendering of animal products.

Temperature Control.

The Laabs process is under perfect control in reference to temperature at all times, and by means of this temperature control the fats and greases are turned out without injury to their bleaching qualities or their commercial appearance.

Cracklings.

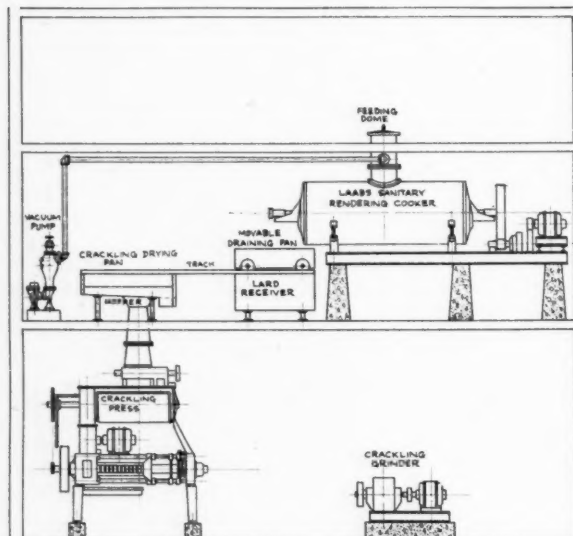
The finished products as produced by this process are fats or greases and cracklings. Cracklings contain a higher percentage of ammonia than is possible by any other process, and for this reason they bring the highest commercial value of stock food or as fertilizer. This to some extent is brought about by the very complete sterilizing and deodorizing operation of the process.

Sterilizing and Deodorizing.

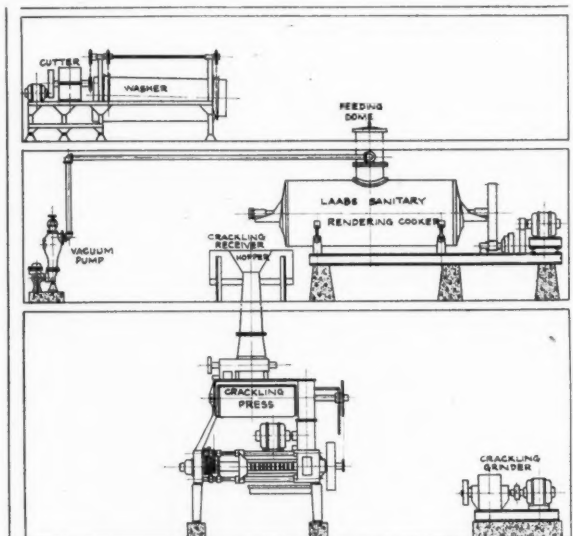
The U. S. Government requires that condemned carcasses be sterilized by cooking in a steam tank under a pressure of 40 lbs. of steam. The Laabs process is complete in reference to deodorizing, as it takes off under vacuum all of the objectionable odors and thereby accomplishes a thorough deodorization.

At the present time the finest grade of kettle-rendered lard is being made by this process. It is the first process to make the highest quality of kettle-rendered lard with a steam vapor pressure cook as an

(Continued on page 25.)



TYPICAL INSTALLATION FOR LARD PLANT.



TYPICAL INSTALLATION FOR INEDIBLE PRODUCTS.

These illustrations show a 3-floor installation. Layout also can be made for 2 floors.

Packers to Get Together Again

Plans are nearly complete for the sixteenth regional meetings of packers which will be held from February 8-12 in packinghouse centers of the East, Middle West, and South.

These regional meetings will follow the meeting of the Regional Committee of the Institute of American Meat Packers, which will be held in Chicago on Friday, February 5.

This series of meetings will be the second held in accordance with the plan brought forward at the last Institute convention, to make the services of the Institute more fully available to the membership.

The schedule for the February regional meetings follows:

CIRCUIT NUMBER I

Place.	Date.	Regional Chairman.
Detroit	Feb. 8	T. E. Tower
Buffalo	Feb. 9	J. Paul Dold
Cleveland	Feb. 10	S. T. Nash
Cincinnati	Feb. 11	E. M. Schroth
St. Louis	Feb. 12	F. A. Hunter

CIRCUIT NUMBER II

Pittsburgh	Feb. 8	G. L. Franklin
Philadelphia	Feb. 9	J. J. Felin
Washington	Feb. 10	H. R. Smith
New York City	Feb. 11	A. T. Rohe
Boston	Feb. 12	F. S. Snyder

CIRCUIT NUMBER III

Milwaukee	Feb. 8	A. R. McCartan
St. Paul	Feb. 9	J. C. Hormel
		J. W. Rath
		W. O. Diesing
Kansas City	Feb. 11	W. R. Grove

CIRCUIT NUMBER IV

Louisville	Feb. 9	Karl M. Zach
Nashville	Feb. 10	Henry Neuhoft
Atlanta	Feb. 11	E. S. Papy

As in the case of the previous series of regional meetings, directors of two Institute departments will attend each meeting, explain the services which their departments offer, and place those services directly at the disposal of the membership.

Telling About the Work.

H. L. Osman, Director of the Department of Purchasing Practice, and Frank L. DeLay, Director of the Department of Organization and Traffic, will speak at the meetings in the cities on Circuit No. 1—Detroit, Buffalo, Cleveland, Cincinnati, and St. Louis. Mr. Osman will tell of the money-saving opportunities that the Institute has to offer on various supplies and equipment, and Mr. DeLay will detail the traffic services available.

At the meetings in the cities on Circuit No. 2—Pittsburgh, Philadelphia, Washington, New York, and Boston—Dr. W. Lee Lewis, Director of the Department of Scientific Research, will discuss the service which the Institute can offer with respect to the new methods of curing which his department has been investigating, and H. D. Tefft, Director of the Department of Packinghouse Practice and Research, will tell about the very practical service that his department has to offer.

Miss Gudrun Carlson and John C. Cutting will be the staff representatives on Circuit No. 3—the Iowa, Minnesota-Nebraska region. They will explain the services available to the membership from the Departments of Home Economics and Retail Merchandising.

Speakers on Circuit No. 4—the South and Southeast—will be Dr. C. Robert Moulton, Director of the Department of Nutrition, and Wesley Hardenbergh, Director of the Department of Public Relations and Trade, who will tell of the services available from these two departments.

Paul I. Aldrich, Editor of THE NATIONAL PROVISIONER, also will speak at some of these meetings.

At the requests of the chairmen in the districts concerned, the Omaha region, comprising the states of Nebraska, North Dakota, and South Dakota, has been consolidated with the Iowa and Minnesota regions. J. W. Rath, Jay C. Hormel and William Diesing are joint chairmen of the consolidated district.

Colonel W. R. Grove is the new Regional Chairman at Kansas City.

CINCINNATI MEAT CLASS.

The evening class in packinghouse operations, which is conducted at the University of Cincinnati by the University, the Institute of American Meat Packers, and local packing companies in co-operation, will start on its second semester February 19, according to C. W. Riley, Jr., Secretary of the Cincinnati Educational Committee.

Fifty-five students from Cincinnati packing companies were registered in the first semester, in which the class discussion was devoted to pork operations.

Sixteen lectures on beef, veal, and lamb operations will occupy the students' attention during the second term. The lectures will cover every step involved in making the animals into meat, including

slaughtering, processing, by-products, warehousing, et cetera. Time also is provided for discussion by members of the class following the lectures.

Several of the men in the class are operating executives, and others are connected with the machinery and equipment business.

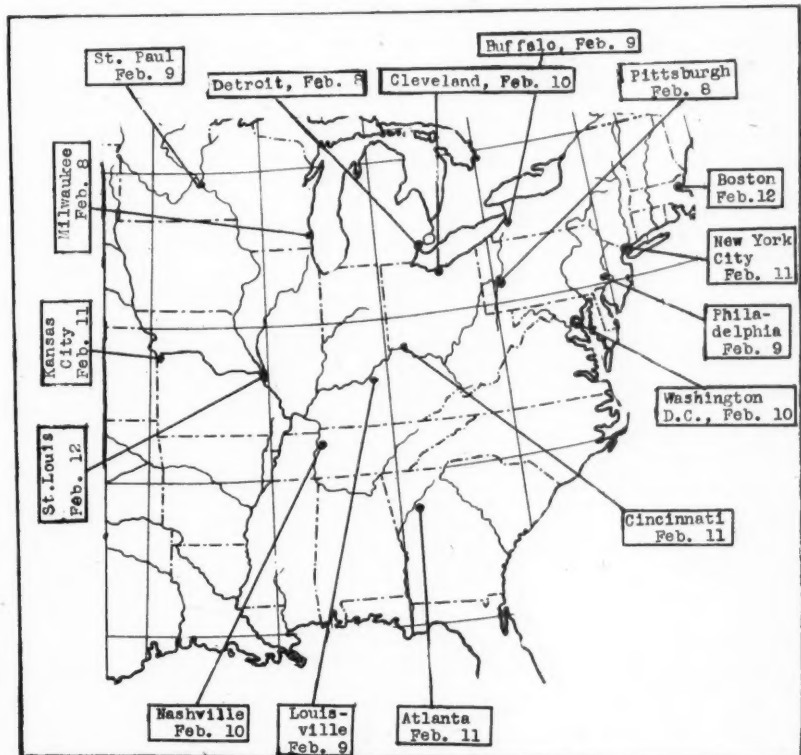
Registrations for the new semester will be made on February 4 and 5 at the Engineering Building of the University from 7:00 to 9:00 p. m. All packinghouse employees in Cincinnati and vicinity, who wish to enroll for the course should register during those hours.

This was one of the first classes to be started outside of Chicago, where evening, home study, and four-year residence courses in meat packing subjects are given at the University of Chicago.

Armin Sander, president of The A. Sander Packing Company, is the instructor of the class. Charles Hauck, president of the Ideal Packing Company, is Chairman of the Education Committee which supervises the class in co-operation with the University.

The registration fees for a semester for those who completed the first course are \$8.00 for residents of Cincinnati and \$10.00 for non-residents. For new students, the fee is \$12.00 for residents and \$15.00 for non-residents. The extra fee for new students is to cover the matriculation fee which is paid only once, no matter how many subsequent registrations are made.

Tentative plans have been made for offering additional courses in future semesters. In addition to the course in packinghouse operations, the following courses are available: History and Economics of the Packing Industry, The Marketing of



WHERE THE PACKERS WILL GATHER IN GROUPS.

Live Stock and Meats, Science in the Packing Industry, Packinghouse Personnel and Labor Problems, and Packinghouse Accounting.

The subjects of the sixteen lessons which will be given during the semester follow:

Beef, Mutton, Veal and Manufacturing Operations.

Lecture 1. Cattle slaughtering. Operating methods, care of animal in plant, methods of proper stunning, shackling, proper sticking, removing hide, sawing and splitting.

Lecture 2. Washing, dressing, chilling and shipping carcasses.

Lecture 3. Beef cutting and boning.

Lecture 4. Beef casings.

Lecture 5. Slaughtering and handling of sheep. Sheep casings.

Lecture 6. Slaughtering and handling of calves.

Lecture 7. Edible meat specialties, such as tongues, brains, livers, paunch, tripe, sweetbreads, etc.

Lecture 8. Curing and smoking, fundamentals of meat curing, corned beef, beef hams, meat specialties.

Lecture 9. Beef fats. Oleo stock, oil and stearine, edible and inedible tallow, neatfoot and tallow oils.

Lecture 10. Cattle hides and sheep pelts. Fundamentals of hide handling, hide shrinkage, grade of hides and their use, wool pulling.

Lecture 11. Inedible by-products. Stock feed from tankage and cracklings, bones and hoofs, glue, gelatine, fertilizer.

Manufacturing Operations.

Lecture 12. Sausage manufacturing.

Lecture 13. Boiled and baked hams.

Lecture 14. Meat canning.

Lecture 15. Lard, lard substitutes, refining and packaging.

Lecture 16. Cold storage, warehousing.

BIG WESTERN STOCK SHOW.

The National Western Stock Show, which opened at Denver, Colo., on January 16, is the twentieth annual show. It is one of the largest ever held, more than 40 cars of breeding bulls, 100 cars of feeder cattle and many individual purebred beef cattle, sheep and hogs being exhibited. W. L. Petrikin, of Denver, president of the Great Western Sugar Company, succeeds the late E. M. Ammons as president of the show. Mr. Petrikin has been a supporter of the stock show and its widespread interests for years.

The 1926 annual stock show edition of the Denver Daily Record Stockman lives up to the high standard of excellence set for this number in previous years. The issue is full of useful information about Colorado and other western stock-growing areas, and carries news of the high lights of the National Western Stock Show, of livestock production and of marketing at the Denver yards.

The issue reports that a total of 3,439,395 head of livestock were received at the Denver yards in 1925, the value of which was \$57,676,650. The close of the year found the market in the best condition in years.

Armour and Company are showing their further interest in Denver as a packing center by extension of their plant to the tune of nearly a quarter of a million dollars. The plant is being equipped to handle 12,000 hogs, 2,000 cattle and approximately 10,000 sheep weekly. Addi-

Key Men of the Industry

REGION NO. 7—TENNESSEE.

These are the Regional Chairmen of the Committee on Trade Extension of the Institute of American Meat Packers. Each in his district heads up a practical, effective working organization in touch with Institute activities.



HENRY NEUHOFF.

(Neuhoff Packing Co., Nashville, Tenn.)
Tennessee District.

tional cooler space to take care of a maximum of a half million carcasses is also being provided.

Another Colorado concern, the Nuckolls Packing Company, located at Pueblo, is planning a \$200,000 addition to its plant. The elder Nuckolls, father of Harvey and Ezra Nuckolls, the present heads, was one of the pioneers in furnishing meat to Colorado consumers, and the company

has steadily grown in scope and importance under its present management.

Attention is called to the noteworthy contribution of the Blayney-Murphy Company, Denver, to the packing industry in the donation of their patent for shrouding beef, a practice invented by Joseph P. Murphy, vice-president and general manager of the company.

[A full description of this process will appear in an early issue of THE NATIONAL PROVISIONER.]

Among the contributors of articles in this special issue of the Record Stockman are L. A. Gilbert, general manager of Swift & Company's Denver plant, on the part Denver plays in the pork export program; B. W. Fairbanks, of the Colorado Agricultural College, on hog growing in Colorado as a profitable business; B. W. Swearingen, on 1925 as a red letter year at the Denver market, in which he calls attention to the growing importance of New Mexico as a source of hogs for the Denver yards, and the receipt during the year of one shipment of 20 carloads of hogs, the largest single shipment ever received from one consignor at any market in the United States; F. R. Marshall, secretary of the National Wool Growers Association, on the future of sheep blood lines; and an article by Paul I. Aldrich, Editor of THE NATIONAL PROVISIONER, calling attention to the importance of meat in the diet, and reviewing the domestic and export trade in meat and meat products.

The issue is beautifully and profusely illustrated with western range scenes, and contains 160 pages, with a cover in color featuring a grizzled cowboy at his meal near the chuck wagon.

DENVER STOCK SHOW AWARDS.

Packer judges divided the honors in the cattle division of the National Western Stock Show which closed its twentieth annual session at Denver on January 23, between the Angus and Hereford breeds.

"College Kenyon," a 22-months old Angus steer weighing 1,200 lbs., was made grand champion fat steer of the show. He was bred, fed and shown by the University of Nebraska. This steer was purchased by Swift & Company at \$1.00 a pound for the Colorado Southern R. R. dining car service.

The reserve champion, a purebred Hereford calf "Lomond Lad," was bred and shown by R. P. Lamont, Larkspur, Colo. Armour and Company purchased this steer at 50¢ a pound for the National Markets, Denver.

The grand champion carload of steers were Angus, averaging 1094 lbs. They were bought by Swift & Company at \$19.95 a hundred, for the Burlington dining car service. The reserve champions, a carload of Herefords averaging 1,102 lbs., were bought by Armour and Company at \$14.25 a hundred for the Antlers Hotel, Colorado Springs, Colo.

The grand champion and reserve champion steers were chosen from the champions and reserves of the three beef breeds by a committee of packer judges from the Denver packing plants. This committee consisted of E. T. Davis of Swift & Company, B. M. Curtis of Armour and Company, and H. F. Blayney, of the Blayney-Murphy Co. Thomas H. Cross, head cattle buyer for Armour and Company, Chicago, judged the carloads of fat cattle.

Study Meat Packing

Students in packinghouse operations—either in night, correspondence or day courses—have had indicated to them as a foundation text-book for their studies "The Packers' Encyclopedia."

This 545-page volume is the operating handbook of the industry. It takes up packing operations with the live animal, and carries them through to the finished product and by-product.

Its arrangement—though intended for the packinghouse operating man—is ideal for the student.

"The Packers' Encyclopedia" will be found in most public and college libraries. Students desiring to obtain copies for their own use, however, may obtain terms upon application to the Institute of Meat Packing, University of Chicago, Chicago, Ill.

Cut More Profit From Long-Bodied Hogs

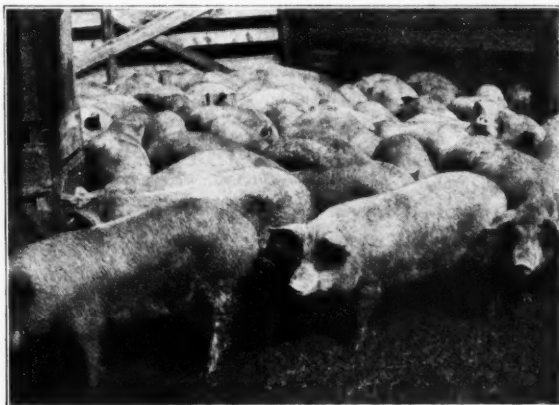
That long-bodied hogs yield more of the higher-priced cuts, and bring a better return to the packer than short hogs, is the conclusion reached by Armour's Livestock Bureau on the basis of a limited number of tests run on representative lots of long-bodied and short-bodied hogs.

While it is recognized that a greater number of tests must be run before these facts are definitely established, there is much evidence that even, smooth, long-bodied hogs are more satisfactory gen-

more extensive investigation was planned, in order to test further the conclusion suggested by the preliminary trials.

Two carloads of hogs were purchased on the Chicago market for the purpose of making this test, one load being uniformly long-bodied and the others uniformly short-bodied.

The long-bodied hogs were cross-breds and the short-bodied were high-grade Poland Chinas, typifying the best grade of market hogs of butcher type. It was



LOAD OF LONG-BODIED HOGS USED IN TEST.

erally than similar lots of short-bodied hogs.

Feeling that very little is known concerning the details of hog conformation which combine to form the most profitable type of hog, and that packer buyers are not adequately informed on the actual cash yields from the various types of hogs, a test was first made on three pairs of hogs of different length.

In pair No. 1 there was a difference of 3 inches in length, $3\frac{1}{2}$ inches in pair No. 2, and $4\frac{1}{4}$ inches in pair No. 3.

The difference in value per 100 lbs. dressed weight in favor of the long carcass was 13c in the case of pair No. 1, 34c in pair No. 2 and 59c in pair No. 3.

In view of the fact that the longer carcass was consistently more valuable, a

the consensus of opinion among the hog buyers on the market that this load was better finished, and the hogs were more desirable than the cross-breds.

The average weight was approximately the same for both loads, the cross-breds averaging $1\frac{1}{2}$ lbs. heavier.

Long Hogs Dressed Out Better.

The long hogs had a higher dressing percentage, although the shorter hogs yielded almost 2 per cent more than the average packer purchases at the season of the year the hogs were bought.

Both loads were slaughtered, dressed, chilled and cut in the ordinary commercial manner of pork for the domestic market. The products were graded in the regular way, and all grades were priced according to current quotations. By-pro-

ducts were handled in a similar manner, with the exception of casings and hair, which were not included in the test.

The length of all carcasses was measured in the cooler, using the aitch bone and the front edge of the first rib as measuring points. The long hogs averaged 29.03 inches in length and the short hogs 26.95 inches.

The long hogs yielded 155.72 lbs. of product per animal, valued at \$24.46, while the short hogs yielded 150.22 lbs. worth \$23.35, a difference of \$1.11 per animal, or 46c per hundred live weight.

LONG HOGS.

	Pounds.	Av. value per lb.	Total value.
Loins	21.25	23.10c	\$4.91
Hams	20.55	15.66	4.63
Picnics	11.58	15.08	1.75
Boston butts	19.14	20.60	2.03
Jowl meat	3.11	13.34	.41
Spare ribs	3.17	16.00	.51
Fat backs	13.45	12.64	1.62
Bellies	25.32	16.31	4.13
Lard	19.60	15.14	2.97
Killing by-products	10.14	7.19	.73
Cutting by-products	8.41	9.21	.77

SHORT HOGS.

	Pounds.	Av. value per lb.	Total value.
Loins	19.15	23.31c	\$4.46
Hams	20.21	15.46	4.52
Picnics	9.55	15.14	1.45
Boston butts	7.73	20.60	1.55
Jowl meat	2.70	13.39	.36
Spare ribs	2.91	16.00	.47
Fat backs	15.38	11.85	1.82
Bellies	26.66	16.19	4.32
Lard	20.23	15.15	3.06
Killing by-products	9.06	8.79	.82
Cutting by-products	7.64	9.45	.72

Long hogs appear to yield more of the highest-priced lean cuts, notably loins and Boston butts. On the other hand, the short hogs yield more of cheaper fat cuts, especially fat backs, bellies and lard.

Another interesting feature is that the lighter cuts generally command the highest price per pound. The lighter loins of the short hogs are quoted higher, as are also the fat backs and bellies of the long hogs.

The long hogs were raised and finished on a typical Corn Belt ration of shelled corn and tankage in self-feeders, and alfalfa pasture. It has been claimed that the system of agricultural production in the Corn Belt does not permit the economic production of the meatier types of hogs, and that the American market does not appreciate the merits of leaner pork cuts.

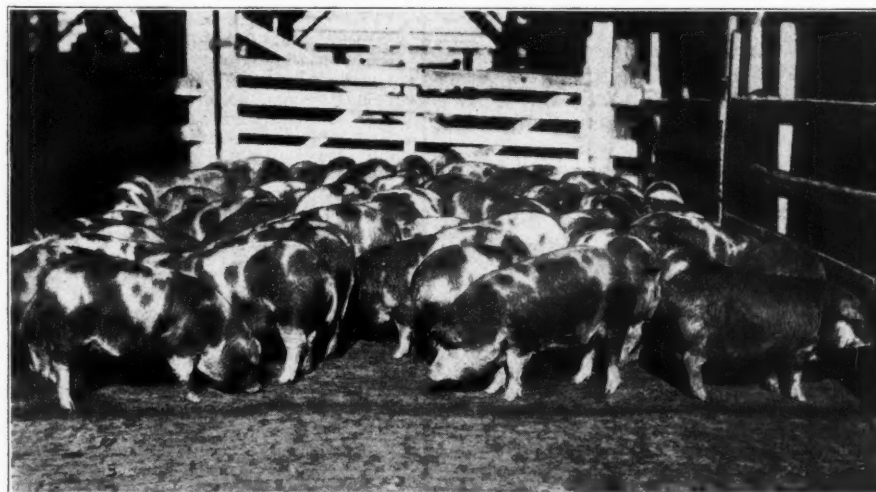
"The present test, while not final, does not substantiate these claims. It does indicate that further studies and revisions of hog types are imperative," the authors say.

One practical result of the development of further data along this line is expected to be the placing of better information in the hands of hog buyers, so that they will not be governed by tradition when accurate buying would favor untraditional price premiums.

DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending January 16, 1926, amounted to 3,940 metric tons, according to cabled reports to the U. S. Department of Commerce. Of this amount, 3,877 metric tons went to England.

Do you watch the "Wanted and For Sale" page for business opportunities? It's page 63.



LOAD OF SHORT-BODIED HOGS USED IN TEST.

Poor Meat Trade in Europe Heavy Home Production and Poor Economic Conditions Handicap

Hamburg, Germany, Jan. 10.

(Staff Correspondence of The National Provisioner.)

The meat situation in Germany and Central Europe has not changed since the last report.

Norway, for political reasons, has for years prohibited the import of fresh beef and pork from Denmark, which country formerly exported up to 1,000 carcasses of fresh beef every week, principally cows. This was a great help to Denmark with her large creamery industry.

In recent years Norway has drawn her supply of fresh beef and pork from Sweden, despite the exorbitant duties, and the Norwegian consumer must pay the Swedish price as well as the high price for Norwegian meat, as Norway on account of geological and meteorological reasons cannot feed itself.

Prices for pigs in Denmark change as the bacon prices change in England, on which country Denmark is entirely dependent, with her butter and pigs.

Beef Trade on Continent.

Cattle and beef from Denmark go to Hamburg. The English market does not like Danish beef. The Eastern part of Sweden is supplied in winter with fresh beef at cheap prices from Finland and Esthonia and Latvia, where the exchange favors the export to Sweden, with her gold kroners.

The south of Germany is to a small degree supplied with cattle from Austria and Hungary, but the price for beef to the consumer in Germany is regulated by the import of frozen Argentine beef, free of duty.

The price for fair quality beef in the Berlin wholesale meat market during Christmas week was 12½¢ per American pound, which is a little over half the price quoted for fresh German beef of about the same quality.

More Hogs in Germany.

Hogs in Germany have dropped from about 19 to 20 cents per American pound. Twenty per cent lower hog prices are expected in the course of the next three months. The increase in the number of live hogs in Germany has been brought about by the good corn crop in 1925, and the outlook for the hog breeder for higher prices by the new custom tariff on fresh and salted meats.

German Sausage Factories Fail.

There are no stocks of meat worth mentioning in Germany. The big sausage factories cannot put up a stock of hams, bellies and sausage for the summer trade. First, because hogs are too dear, and second because money cannot be loaned for such purposes under 15% a year, and that is more than the profit would be.

Some of the biggest German sausage factories failed last fall on account of the scarcity of money.

The economic situation is very bad: Thousands are idle on account of lack of work. This is also partly due to the eight hour day plan.

Men Refused to Work.

One of the big German porcelain factories had an order amounting to \$29,000,-000. The board of directors resolved to accept this order, although nothing could be gained by it, except that it would provide several months work for a couple of thousand workmen, who were asked to work one hour more daily without extra pay. This they refused to do and the order went to France, but the principle of the eight-hour day was saved, and two thousand workmen lost their jobs.

This is one of the dark sides of the post-war times. It is not to be wondered that export of packinghouse products in 1925 was so small.

MEAT INSPECTION CHANGES.

Recent meat inspection changes are announced as follows by the U. S. Bureau of Animal Industry:

Meat Inspection Granted.—Morris Cherkasky, 307 Callowhill street, Philadelphia, Pa.; Greisler Bros., 230 N. Delaware avenue, Philadelphia, Pa.; Williams & Gettys, Etowah road, Athens, Tenn.

Meat Inspection Withdrawn.—The Best Foods, Inc., Bayonne, N. J.; Valley Packing & Provision Co., Sharon, Pa.; Dunlevy-Franklin Co., Pittsburg, Pa.; Pure Food Specialty Co., Lawrence, Mass.; Stiefel O'Mara Co., Inc., New York, N. Y.; Golden Packing Co., Inc., New York, N. Y.; The Lebanon Bologna & Provision Co., Lebanon, Pa.; August Walter, Cincinnati, Ohio; Albert L. Brahm, Pittsburgh, Pa.; Charles A. Bohn Co., Boston, Mass.; Wattendorff & Feeney Co., Boston, Mass.

Scales and Profits

How much do your scales and scalers cost you every year?

Are all your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

Scales and their operators play a big part in your profit or loss for the year!

Reprints have been made of four articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 10c in stamps.

The National Provisioner,
Old Colony Bldg., Chicago.
Please send me the reprints on
"Weighing in the Meat Plant."

Name.....

Street.....

City..... State.....

Enclosed find 10c in stamps.

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

Tariff on Demurrage Rules

A packer in the West writes:

"We have a dispute with the railroads and will appreciate advice as to the application of demurrage rules; that is, what tariff governs as of certain dates?"

The tariffs governing the use of demurrage rules are as follows:

1. Demurrage in transit is governed by the tariff in effect when the initial movement begins.
2. Demurrage at the point of loading is governed by the tariff in effect when the car is actually placed for loading.
3. Demurrage at point of unloading is governed by the tariff in effect when the car is actually set for unloading.

ARMOUR IN POULTRY WORK.

In line with the policy of Armour and Company to aid continually in the improvement of all kinds of livestock, and to help the farmer with his production problems so that the quality of stock available to the market will be constantly better, F. S. Jacoby, formerly in charge of the poultry department at Kansas State Agricultural College, has been secured to head the poultry branch of this work.

Mr. Jacoby will undertake a program of research and extension work looking toward the improvement in the market quality of poultry and eggs throughout the country. He will cooperate with whatever agencies are now engaged along this line, including county agents, farm advisers and the agricultural colleges of the various states.

His work will be very largely right with the producers themselves, and will include not only the solution of breeding and feeding problems, but those of poultry diseases as well. Since his work will be for poultrymen a good deal similar to that which the Armour Livestock Bureau is doing for the animal husbandmen, Mr. Jacoby will work very closely with that bureau.

In 1910 and 1911 Mr. Jacoby had charge of the poultry department of the Kansas State Agricultural College. In 1911 and again in 1923 he was at the Ohio State University. In 1913 and in 1924 he conducted some special work in handling eggs for the United States government. In addition, Mr. Jacoby has owned and operated several hatcheries, so that he knows the poultry business "from the egg to the consumer," both from the practical and the theoretical standpoints.

NEW MEAT PLANT IN PERU.

A new company has recently been organized in Lima, Peru, known as "Frigorifico Nacional, S. A. Ltda.," which will build and operate a municipal abattoir and cold storage warehouse. Plans also include the manufacture of packinghouse products and by-products.

The capital of the company has been authorized as 400,000 Peruvian pounds. The concern will have a monopoly of the slaughtering and meat packing business in the Lima district.

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Stabilizing by Statute

Legislation designed to place the federal
government in the position of marketing
or assisting to market the farmers' surplus
crops is popularly advocated at the
present time as a solution of the diffi-
culties experienced by the farmer as a
business man.

At present the corn crop is the point
about which the discussion centers, all
sorts of plans being advocated for the dis-
position of the 1925 crop, which is re-
garded by some as a surplus crop.

Little is said, except by a few of the
more thoughtful of the agricultural lead-
ers, of utilizing the corn crop in the usual
way—that is, by feeding to livestock. In
past years 80 to 85 per cent of the corn
crop has been consumed by livestock, the
other 15 or 20 per cent going into some
sort of human consumption, either at
home or abroad.

Final estimates of the 1925 corn crop
place the yield under three billion bushels,
and there are some studying the situation
closely who believe that the government's
2,900,000,000 bu. estimate will be found too
high. This is hardly a surplus crop.

The fact that the hog population of the
country is smaller than in the past few
years has doubtless added to the feeling
that some other means must be found for
marketing the crop. But with the in-
crease in pig production that appears to
be on the way, and the large number of
cattle in the country demanding corn feed,
it would seem that the farm need for corn
would be as great this year as in earlier
years of normal livestock production.

Prices of both cattle and hogs were
more satisfactory to producers during
1925 than they had been for a long time.
There is much reason to believe that they
will continue to yield a satisfactory return
in 1926. Thus a good market for the bulk
of the corn crop is assured, and one that
yields an added return to the farmer in the
fertility added to the soil.

Anything that savors of government
price fixing of the corn crop or any part
of it is opposed by many as economically
unsound. It fails to take into account the
controlling influences of supply and de-
mand.

Farm prices cannot be stabilized by
legislation. They follow unchanging
economic laws, which no legislative
dictum can repeal, though it may upset
their orderly working for the time being.

The hope of the farmer lies in the kind
of cooperative effort that will stabilize
production, provide for orderly marketing,
and eliminate waste in distribution.

Cooperation is difficult to achieve in in-
dividualistic America, in any line of in-

dustry. But legislation is not a substitute
for it. Neither economic law nor human
nature can be changed by ballot or
statute.

Hog and Product Prices

Just what can be expected in the way of
hog marketings in 1926 is a subject of
much speculation in the packing industry.
The period of surplus hog production is
over, apparently the bottom has been
reached, and the production curve is start-
ing once more on its upward swing.

The government pig survey of Decem-
ber 1, covering the entire United States,
indicates that fewer pigs were farrowed
in the fall of 1925 than in the fall of
1924. However, a larger number of pigs
per litter were saved in the fall of 1925
than in the previous fall.

An increase of 11.9 per cent is shown
in the number of sows bred for farrow in
the spring of 1926. But the government
discounts this statement by saying that in
previous surveys it has been found that
the sows actually farrowing in the spring
have fallen 8 to 10 per cent short of the
number reported bred or to be bred.

The fact that a smaller pig crop in the
fall of 1925 is indicated by the survey does
not necessarily indicate a run of hogs in
the first half of 1926 below that of 1925, if
the month of January is excluded. It is
true that January, 1925, was a record
month, as was the preceding December.
However, the pigs marketed in those two
months would seem to have absorbed any
excess in the crop over that estimated for
the current season.

In discounting the statement of an in-
crease in the number of sows bred for
1926 spring farrow, account should be
taken of the fact that a different situation
prevailed prior to and during the last
breeding season. Corn was plentiful and
cheap, hogs were high, and indications
were that every pig that could be pro-
duced would find a satisfactory market.

In view of this situation, there seems
little reason why producers would fail to
live up to their breeding plans. In fact,
reports from many sections indicate that
farmers have bred every available sow.

In the meantime product prices can
well be watched very carefully in the
light of live hog prices. In spite of light
cutting, fresh pork cuts are not sky-
rocketing with hogs, and prices of the
heavier cuts for cure are not showing a
margin on \$11.00 and \$12.00 hogs.

If product and hog prices establish and
maintain the right relationship, both
present and prospective, then it makes
little difference where the price of live
hogs goes. The question is, can this kind
of relationship be established?

PRACTICAL POINTS FOR THE TRADE

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Producing Beef Casings

A packinghouse operator wants to know the best practice in handling all kinds of beef casings. He writes for information as follows:

Editor The National Provisioner:

I am anxious to know the right way to handle all kinds of beef casings, from the time they are taken from the killing floor to the final packing for shipment.

If you can give me full instructions on cleaning, handling, grading and packing, it will be very much appreciated.

In answering the inquirer's question, the best practice in handling each kind of beef casing will be taken up in the following order: Rounds, Middles, Bungs, Weasands and Bladders.

Cleaning Beef Rounds.

There are export rounds and domestic rounds. The export rounds must be absolutely free from knots, but this requirement is not quite so strict for the domestic rounds.

Running.—The runner takes the entire set of guts as they come out of the beef on a bench, and puts them before him so that the rectum faces the lower left side, the bung facing his breast and the middles from their left to the right. He then hangs the left portion of the set over a vertical board, so that the export round will be the first to be run off.

In running rounds, the knife is to be held straight upward, so that the casings will run over the sharp edge of the knife, closer to the handle than to the sharp point. Guide the knife and the casing with forefinger and pull casing with left hand slightly upward toward left shoulder, which helps in taking the fat off as much as possible. Run the knife closely to the skin without, however, cutting the rounds.

The first 30 to 60 ft. are narrows or real export rounds, the next 40 ft. are domestics, all according to the size of the steer, whose round guts vary between 80 and 140 ft.

Stripping.—The stripper takes from 3 to 5 casings, ties them together in the center with a string that may be easily untied, and strips them of manure. They are stripped into a tub of luke-warm water.

Fatting.—From this tub the fatter takes one bundle of 5 casings over to the fatting machine, the two rice root bristles of which are set apart about a quarter of an inch.

Before running them through the machine he strips them out in the tub attached to the machine, to prevent the guts from breaking.

After putting the bundle into the machine he loosens the strings from the fatted section and slides it one to two feet downward from the center, tying the bundle again and hanging the string on the reel of the wheel around which the fatted casings wind. He then hangs a second bundle on the same wheel and removes the casings from the wheel, carrying them to a second fatting machine.

After a repetition of the same fatting process the two bundles are carried to a turning tub.

Turning.—The turning tub must be overflowing with luke-warm water. Along the front of the tub there are, at small intervals, nails driven in the edge for the purpose of rending a hole in the casing.

The turner will turn both openings caused by the hole, and make little sacks by filling the turned part with water, and will hang the two sacks between the nails. The gravity of the water will cause the casing to slip into the bags and to turn.

Sliming.—The casing is then stripped into a barrel so that the inner ends may all run through. They are then carried over to the sliming machine.

In the first machine one rice root and one bristle brush are used at a distance of about $\frac{1}{4}$ in. from each other. In the second and third machines only bristle brushes are used, set apart from each other about $\frac{1}{8}$ and $\frac{1}{16}$ in. respectively.

The sliming process is the same as the fatting. In the first machine the water into which the casings are stripped is just as hot as the hand can stand; in the second it is slightly cooler, the casings being a little more sensitive after removal of the first heavy slime; and in the third machine it is a little cooler still, but yet considerably warmer than luke-warm.

Always spread the casings over the entire length of the two rollers, so the brushes may be used on all sides equally.

Assorting and Chilling.—From the third sliming machine the bundle is put into a tub of cold water of 50° to 60° temperature, for the purpose of washing the casings.

It is then laid over a board for assortment, the export rounds being separated from the domestics—that is, the warty from the clean.

To make the assortment accurate the exports are then blown with air and measured on a measure, $1\frac{3}{4}$ in. being the maximum for narrow export rounds. Pieces shorter than 6 ft. are thrown out altogether. The casing is blown on either side of the turning hole, this hole being a legitimate one, and after the determination of its width the casing is thrown into a chilling tub of about 40° to 50°, where it is left for from 10 to 20 minutes.

Measuring.—The casing is then measured on a vertical bar between two pegs at a distance of $2\frac{1}{2}$ feet from each other; $21\frac{1}{2}$ full rounds on this distance are equivalent to 107½ ft., 106 to 108 ft. being the normal average measure.

After the first salting the casing will shrink 3 to 4 feet, and due allowance should be made for this shrinkage. No bundle should contain more than 5 pieces on the average, and no more than 5 holes on a set of domestics and 4 on a set of exports.

Packing and Salting.—The bundle is taken off the measuring bar, put up in a set by tying it up on its upper side, and thoroughly salted with rough salt. Piled up on a perforated truck and thickly covered with salt, the casings are left overnight.

The next morning the rough salt is shaken off and each bundle inspected on a bench. Only such bundles as are positively narrow and free from warts, fat and slime are export rounds. The warty, fat or wide exports, however, are thrown in with the domestics. Such domestics as have too many warts are thrown out altogether.

After this inspection the casing is thoroughly salted with a finer grade of salt and packed in large, perforated tierces, which will allow the water and pickle to flow off overnight. To dry the casings sufficiently the tierce is pressed down from the top by means of weights, so that its contents sink overnight about one-fifth.

Next morning the casings are finally packed in tierces. Regular export rounds are packed 225 sets to the tierce, narrows 250, wides 130, and extra wides 120 sets per tierce. Domestics are packed 180 sets per tierce for mediums and 140 per tierce for wides.

Cleaning Rounds by Hand.

If a machine is not procurable, the fatting and sliming can be done by hand with the help of a scraper. Rounds may also be fattened with the thumb which, however, requires a great deal of skill and practice.

In fatting rounds with a scraper, take two strings at one time, in sliming from 1 to 3 strings taken double, commencing from center of each string.

Protect the thumb with a finger stall made either of heavy canvas or leather, and let it cover the entire thumb and fit closely to the scraper. Pull the guts with the left hand through the scraper and turn them with the same hand.

Sliming with a scraper has the additional advantage of taking a good deal of the fat off from the inside of the scraper. Always use warm water for scraping.

[Method of handling Middles, Bungs, Weasands and Bladders will be described on this page next week.]

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do, and LOSS to you if you don't.

Complete directions for handling both hog and sheep casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

Either or both of these may be had by subscribers, by sending in the attached coupon, together with a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me directions for handling
sheep casings.
hog

(Cross out one not wanted.)

Name

Street

City

Enclosed find 2 cent stamp.

Soaking Boiling Hams

A boiled ham producer is interested in THE NATIONAL PROVISIONER'S suggestion regarding a forced cure for S. P. boiling hams, but is troubled about the difficulties arising from soaking these hams. He says:

Editor The National Provisioner:

In your issue of October 31 last you advocated a forced cure on S. P. boiling hams as a decided advantage to the producer during the peak of the boiled ham season.

We are very much interested in the suggestion, as it seems to have a decided advantage at a time when stocks of S. P. boiling hams are not sufficient to supply the demand, and also when the ham market is showing a decline, and it is helpful to hurry the hams to the market so as to prevent future losses.

In curing 16/18 and 18/20 averages of S. P. hams you advocate pulling the hams from the vats at 35 to 40 days; boning, fattening and preparing in the same manner as the fully-cured hams for the cooking vat.

After this work is completed the hams are taken back to the curing cellar, placed in the same vat and in the same pickle they were taken from, and allowed to remain in this pickle for 72 hours, at which time they are ready for boiling.

What we want to know is this:

Hams are more easily boned by being softened by soaking in warm water. But in doing this the hams would suffer a change of temperature, and also would absorb water. Unless they were chilled again they would sour the pickle if thrown back into the old weakened pickle, and would also weaken the pickle more, due to the warm water absorbed.

We should like to have this difficulty cleared up in our minds. We are very anxious to follow your suggestion of forced cure, but do not want spoiled hams on our hands.

In boning out hams and following the practice advocated in THE NATIONAL PROVISIONER of October 31 for a forced cure on S. P. boiling hams, the inquirer wants to know if it is practical to soak the hams in warm water before boning. This practice makes them easier to bone, but he believes it would bring about difficulties with the curing pickle.

It is not necessary to soak hams removed from vats at the end of 40 days. All that is necessary is to wash them off in warm water. In fact, the practice of soaking fully cured hams has been discontinued, when these hams have not been pumped in the body.

In the case of these fully-cured hams, they are put in warm water for about 30 minutes. But with the hams pulled at 40 days it is only a question of washing them off in warm water.

By all means avoid soaking.

Handling Hog Hair

What is the best way to save hog hair from a small kill? Does it pay to take care of this?

A small killer writes as follows regarding this:

Editor The National Provisioner:

Our hog slaughtering for the month averages around 500 head. Can you give us any information on the process of saving this hair and the returns that could be expected?

Being a subscriber to your valuable weekly, I am inquiring of you regarding this.

The best way to handle hog hair from an approximate kill of 500 hogs per week would depend upon the location of the plant.

Field Drying.—If the slaughtering plant is located outside the city limits, and there is sufficient space for spreading, the hair can be taken direct from the scraping machine and spread on the

ground, or on the roof of a convenient building.

When this is done, it is necessary to turn the hair every day until it is thoroughly dry.

After it is well dried, it can be baled in a common hair baler, which can be purchased at a reasonable figure from any of the packers' equipment manufacturing companies advertising in THE NATIONAL PROVISIONER. Or the hair can be sewed in rough burlap bags and shipped. Hair prepared in this way is known as "field dried" hair.

Steam Drying.—If the location of the plant is such that the hair cannot be field dried, steam coils can be placed in a small-sized room, about two feet apart, in shelf form. A screen should be placed over each one of these coils. Perforated galvanized iron can be used for this purpose. The hair from each day's killing is spread on these screens. If spread thin it will probably dry over night. But if it is necessary to spread very thick, it will probably have to be turned the next morning.

Care should be taken to see that the hair is thoroughly dry before being baled. If not, the heat created in the bales is liable to cause it to catch fire.

Hair either field or coil dried can be sold direct to dealers in hog hair, accumulating this until a carload is ready. If cattle bones are saved for manufacturing purposes, the hog hair and bones can be shipped in the same car.

RENDERING PLANT METHODS.

(Continued from page 18.)

essential part of the disintegration of the hog materials.

Kettle Rendered Lard.

Heretofore it has been necessary to hash with some such machine as a fat cutter all the pork fats to be kettle rendered. This is not necessary with the Laabs

process. The pieces of pork trimmings and hog fats of any character can be charged into the cooker just as they come from the different departments in the various methods of cutting up pork products.

The quality of the kettle lard made by this process is perfectly sweet in flavor and free from any strong odors, and the color is superior to the best grades of open kettle rendered lard.

That which has been said in reference to kettle lard is equally true of any grade of edible fat, whether it be hog fat or beef fat.

Color of Inedible Fats.

By the absolute control of temperatures this process renders inedible fats in such a way that the fats rendered are equal in quality to the fats produced by the wet rendering system. In actual operation, it has been found that on the very hardest fats to render, such as straight hog black guts, the Laabs process will produce a canary-color grease which is bleachable with fuller's earth, making it as white as prime steam lard.

In actual comparison, comparing inedible hog fats rendered by the Laabs process with four of the best-known grades of white grease on the market made by the wet rendering system, it was found that the fats produced by the Laabs process bleached with fuller's earth to a whiter color than any of these leading brands.

The rendering of animal products and their allied departments has been given a great deal of thought and experiment, especially during the past few years, both by the meat packing industry and by manufacturers of machinery and equipment for the industry. This process we believe produces the results sought for.

[The next article in this series will describe a new method of lard rendering by the dry process.]

Operating Pointers

For the Superintendent, the Engineer and the Master Mechanic

STEAM METERS SAVE MONEY.

By W. F. Schaphorst

I have before me a report regarding the installation of 16 steam meters in a large plant in which it is claimed that the meters pay for themselves annually by salvaging exhaust steam and by effecting other economies.

This company has a daily production of 135 tons of high-grade paper. Their power cost runs into several thousands of dollars per day, being from 40 to 47 per cent of the total production cost. Therefore, as the report states, "the generation and use of steam are entitled to almost as much study as all of the other plant operations put together."

The power plant consumes an average of 100 tons of coal screenings per day, and 6 car loads of "hog feed" or wood chips from the saw mill.

Eleven flow meters were installed in 1919, and now they have 16 in operation. There are 11 on the boilers, one on the distribution line to the digester, one on the line to the big engine, one on the line to the bleaching plant, and one each on the 10-inch and 8-inch lines supplying several machines.

One of the interesting statements in the report is this: "A study made possible by our meters determined that exhaust steam from our 1000 K. V. A. engine could be used on our bleaching machines in the place of live steam. On this item alone we saved in one year more than \$6,000 which repaid the entire cost of our meters."

Figuring Sausage Costs

Are you making money on your frankfurts?

Do you make frequent tests to find out whether your frankfurts are showing a profit or a loss?

Cost of materials is likely to change over night, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S revised Sausage Test Card will help you in your figuring. Fill out the coupon below and send it in for a supply of these forms.

The National Provisioner,
Old Colony Bldg.,
Chicago.

Please send me.....Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name

Street

City

Single copies, 2c; 25 or more, 1c each; quantities at cost.

Do You Know

1. What packing plants use in equipment and supplies?
2. How purchases for these products are made?
3. What are the different factors that determine the need for a particular piece of equipment?
4. Have you any acquaintance with the personnel, organizations and sales methods of those equipment and supply concerns now **SELLING THE PACKING PLANTS?**

If you can answer these questions satisfactorily, I have an executive position as a branch office manager in New York City that I believe would interest you.

You would be expected to earn \$6,500 in your first year, and you could not qualify for the position unless you could be paid over \$4,000 from the start. This company is an old-established one, and takes this means of searching for men with executive and sales ability.

Please apply by letter only, sending photo, if convenient, and mention the connections that have given you the experience wanted. Your confidence will be strictly protected. I have advised this company's own men of this advertisement.

Address **KIRK TAYLOR, CONFIDENTIAL, 327 SOUTH LA SALLE ST., CHICAGO, ILL.**

Sawdust

All Kinds

Hardwood for
Smoking

Softwood for
Cooler Floors

We ship everywhere in carloads or less. Write or wire for our prices before ordering elsewhere. Samples submitted.

Frank Miller & Sons

3611 Auburn Ave.,

Chicago, Ill.

THE SALESMAN "POET."

The sales force of the Pittsburgh Provision & Packing Co. held their annual meeting and dinner last week. It must have been a "lalla-paloosa," judging from the following effusion by one of them, Carl G. Weissert, perpetrated as soon as he had recovered from the effects:

I was at a banquet about a week ago,
Held for all the salesmen of the Pittsburgh Pro.,
And during the afternoon, when all were having fun,
They started to drift out of it, just one by one.
Thirty Meat Salesmen, sitting down to dine,
A chicken called up Fritz Magill, then there were twenty-nine.
Twenty-nine Meat Salesmen, all were feeling great,
Rhoades had to meet his wife, then there were twenty-eight.
Twenty-eight Meat Salesmen, in this eating haven,
Secan rolled into the cellar, then there were twenty-seven.
Twenty-seven Meat Salesmen, up to all their tricks,
Some one jabbed Yokel with a fork, then there were twenty-six.
Twenty-six Meat Salesmen, believe they were alive,
DeGenther's baby got the croup, then there were twenty-five.
Twenty-five Meat Salesmen, stamping on the floor,
Some one stepped on Boring's corn, then there were twenty-four.
Twenty-four Meat Salesmen, as hungry as could be,
Kettel tried to sing a song, then there were twenty-three.
Twenty-three Meat Salesmen, didn't know what to do,
Chraska pulled a charleyhorse, then there were twenty-two.
Twenty-two Meat Salesmen, having lots of fun,
Duncan took a dose of salts, then there were twenty-one.
Twenty-one Meat Salesmen, all did eat a plenty,
Bradley choked upon a bone, then there were just twenty.
Twenty Meat Salesmen, still upon the scene,
Jack Dunn had to make a car, then there were just nineteen.
Nineteen Meat Salesmen, each one had a scheme
To get rid of Weissert, then there were just eighteen.
Eighteen Meat Salesmen, all filled up with steam,
Windhorst heard a radio, then there were seventeen.
Seventeen Meat Salesmen, the waitress was a dream,
Loch made a date with her, then there were just sixteen.
Sixteen Meat Salesmen, the crowd was getting lean,
Thompson's radiator froze, then there were just fifteen.
Fifteen Meat Salesmen, a better crowd I've never seen,
Ehrenburg called a widow up, then there were just fourteen.
Fourteen Meat Salesmen, one let out a scream,
Seiglen tried to yodel, then there were just thirteen.
Thirteen Meat Salesmen, into their cats they delve,
Finnicum sneezed into his soup, then there were only twelve.
Twelve Meat Salesmen, like angels straight from heaven,
Billingsley wanted to tell a joke, then there were just eleven.
Eleven Meat Salesmen, wondering why and when,
Schwab had quit chewing gum, then there were only ten.
Ten Meat Salesmen, having a good time,
Some one kicked Muir in the shins, then there were only nine.
Nine Meat Salesmen, each licking off his plate,
Creighton dropped his on the floor, then there were only eight.
Eight Meat Salesmen, for trouble they were craven,
Hoffman put salt on the ham, then there were only seven.
Seven Meat Salesmen, using their tooth-picks,
Linger pulled a filling out, then there were only six.
Six Meat Salesmen, you should have seen them dive,
At little Schnarrenburger, then there were only five.
Five Meat Salesmen, the kind the girls adore,
Dubovi got a bad check note, then there were only four.
Four Meat Salesmen, as full as they could be,
Leuhart said he was good looking, then there were only three.
Three Meat Salesmen, with nothing to do,
Reinsmith had to take the air, then there were only two.
Two Meat Salesmen, talking of the fun,
Furry bawled the big chef out, then there was only one.
One Meat Salesman, left from all that crew,
McAleese, the Toastmaster, he stuck till it was through.
—CARL G. WESSERT.

Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

A Page for the Packer Salesman

What is Salesmanship?

Packer Salesman Gives Fundamental Rules for Success

By Raymond L. Wade.

(EDITOR'S NOTE.—This was written especially for the "Salesman's Page" by a salesman subscriber.)

During and immediately following the war there were two classifications in selling—"salesmen" and "order takers."

It was no trouble to sell goods; the difficulty lay in delivering them. But in the readjustment period the "order takers" gradually lost out. Now, in order to hold a position, results must be shown through the medium of salesmanship.

Competition is keen and business is dull. Companies are always advertising for competent salesmen. It is a case where only the fittest will survive.

Three Points to Watch.

In order to survive, three things should be watched carefully. These are: 1, personal appearance; 2, know what you are selling; 3, and most important of all, know your trade.

By personal appearance I mean neatness and simplicity in dress, especially for a meat and produce salesman. The customer has you before him while you are taking his order. An overdressed salesman creates the wrong impression on the butcher.

As a rule they are a hard working lot, and if you are dressed in the latest flashy style they lose confidence in you. Dress in plain, neat clothes that will point you out as a business man—one with whom they are proud to associate.

Know Your Products.

Know what you are selling and what the article is composed of. Be able to describe the process of manufacture. Study the formulas of different sausages and be able to give the trade little tips, perhaps about some of their home made goods.

By reading the "Practical Points for the Trade" page in THE NATIONAL PROVISIONER I have been able to help many customers out of some of their difficulties. This makes them feel that I am taking a personal interest in them, and they show their appreciation by giving larger orders.

Carry plenty of samples for which you know the recipe, and be able to tell the good and superior points of each article and why it is a seller.

Know Your Trade.

When you go into a store, know the man to whom you are selling. Know whether you may call him "Jack" or "Bill," or whether he prefers a "Mister."

Some of the trade have to be handled with "kid gloves," while others practically have to be abused in order to sell them. Some like to listen to a funny story or some current event, while others have no time for such things.

On my territory there is a certain customer who is very gruff, and who has a bad reputation among the salesmen. He has actually put out bodily nearly every

one calling on him. I studied this man and now I find him one of the most pleasant of all those I call on.

Know Your Customers' Hobbies.

I found out that this big butcher has a hobby for athletics. So every Monday morning when I call I have some baseball or football game, or perhaps a prize fight, to discuss. Then after chatting awhile I am sure to leave with a good order.

Another of my customers has a hobby for fishing, another for radio, and so on down the list. In my calls I know what each man is interested in, and how to get an audience.

They have confidence in me, and this confidence spells TONNAGE.

Clerks Also Are Important.

It is also important to win over the clerks. Many times, if you are friendly with them, and the boss asks how an article sells or how the trade likes it, they will answer in your favor.

Then, too, if some of their customers should ask for some other brand of goods, a word from the clerk whom you know may often swing them over to your product.

In working up through the packing-house or branch house nearly everyone is looking for a better position. Take an interest in your work. Work as if you, personally, owned the business. You really are working for yourself because when your superior sees that you are showing results he is bound to send you up the ladder to a better position. And in the packing industry there is no limit to how far one may climb.

CARSTENS SALESMEN MEET.

The annual get-together banquet of the sales force of the Spokane, Wash., plant of the Carstens Packing Company was held in that city on Dec. 31. All Carstens salesmen working out of the Spokane plant were present. H. A. Mady, manager of the plant, presided. The principal address was delivered by E. J. Galloway, on "Salesmanship."

Any More Like This?

Put on Your Gas Masks!

Puns with a play on packer trade names are pouring in as a result of a starter on this page two weeks ago, when this "mother" pun was perpetrated:

"Just because you're a ham, don't think you're Swift."
"Do you know any more wise ones?"
"No, but there Armour!"

Here's the first response to the offer of a 5-cent cigar as a prize for similar contributions, and it comes from a salesman of the Bell Packing Co., Indianapolis, who forgets to sign his name:

"If you want a ham, don't go to Swift, because there Armour. Just give the Bell a ring, and we'll send you one!"

Here's another, from C. L. Mosman, a Dold salesman of Beatrice, Neb.:

"A ham may be Swift,
But cut out the frivolity;
We know there Armour—
But buy Dold's for Quality!"

Who's next candidate for the ax?

YOUR COMPETITOR.

It is wrong to suppose that you have to fight your competitors. Nothing was ever permanently gained by fighting, for fighting of any kind is pure destruction.

Don't hate your competitor. It is too expensive. And, besides, your competitor does not have to be your enemy. He can be your best friend!

Competition does not kill trade; it builds trade, stimulates trade, makes new trade. This is based upon the natural law that no one person can suit everybody.

No man can get all the possible business in any community. His personality attracts some and repels others. Wherever there is a lot of business for one man there is business for someone else.

Don't knock your competitor. It sounds bad and it is a poor policy. Be a good sport. Play the game. Keep good-natured.

If your competitor lies about you, or uses underhanded methods to harm you, don't worry. To use a time-worn phrase, he is cutting off his nose to spite his face. He cannot fool all of the people all the time. Straight business and good nature win out in the long run.

Your competitor will do you a great deal of good if you keep your eyes open. He will keep you from slumping. He will make you energetic, careful, more attentive to business, and altogether he will be a good tonic for you.—Old Hickory Smoke.

HOW TO HELP CUSTOMERS.

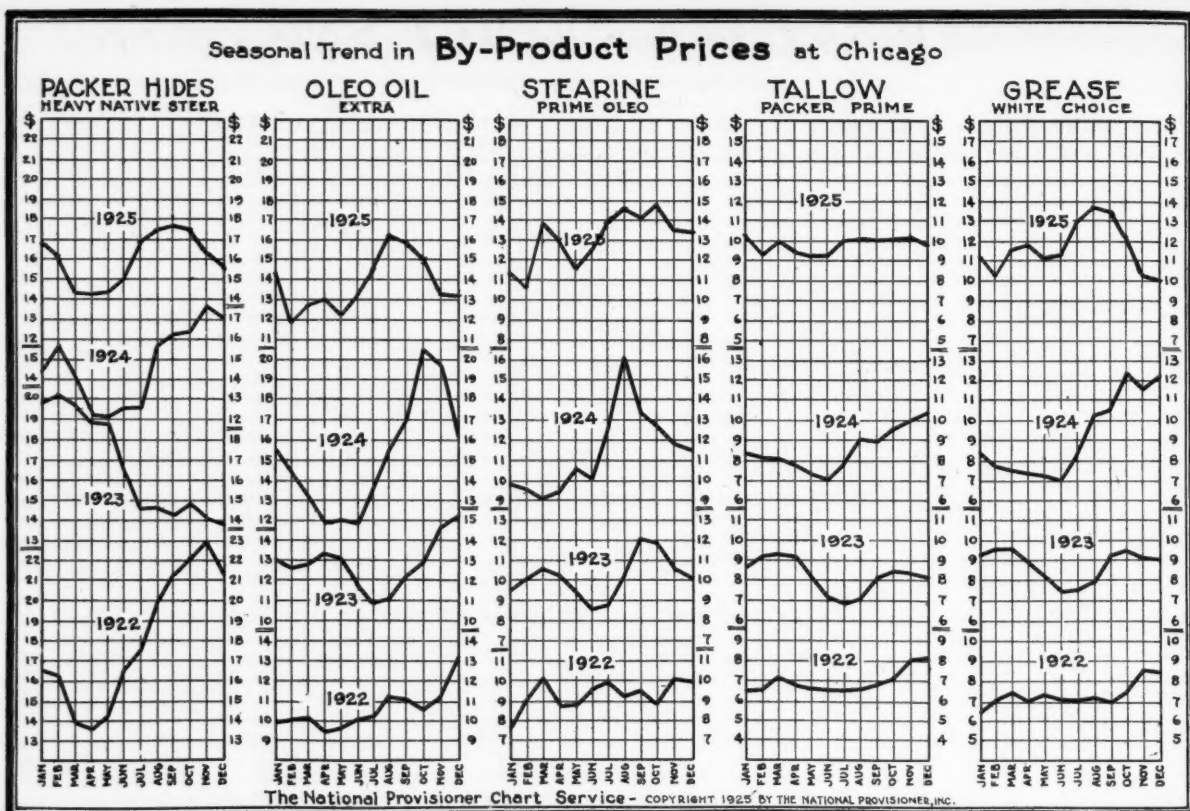
If "knowledge is power" every packer salesman has the means for being a veritable well-spring of information, without going outside the packing industry. Many customers' questions have been satisfactorily answered because a salesman could talk intelligently upon how receipts of live stock affect meat prices.

A rise in price may be explained to your customers very convincingly if you know something about corn crops, live stock production, live stock receipts and prices. If you tackle these subjects and get away with them, you'd better complete the course and conclude with credits and collections.

A recent writer tells how a salesman in a poor territory became unusually successful. He did it largely by helping the dealers with their collection letters which brought in the money and made them feel so good that they gave him the bulk of their orders, instead of giving them to a strong competing line. He posted himself by studying the standard collection methods and by passing on information gained from other dealers as to their collection methods, together with samples of their letters, etc.

This salesman also kept the dealers' interest in him and in his helpfulness alive when unable to call, by writing them and giving some new collection information he had secured since seeing them last.

There are numerous ways in which salesmen can show their dealers that they are real friends and counselors with regard to retail problems. It pays to be helpful, and then, too, there's the real satisfaction which it brings to the salesman's consciousness.—Meat Trade Topics.



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of prices of some of the principal by-products for the year 1925, with comparisons for the years 1924, 1923 and 1922.

Heavy native steer hides began showing a price decline as early as August, which continued to the close of the year. The decline began in earnest in October, due to the unsatisfactory condition in the leather market. At the close of the year the market was well sold up, and prices again showed a tendency to steady.

Oleo oil declined steadily during September, October and November, but held firm through December. Export demand was quiet, and the domestic outlet was not sufficient to maintain the price levels reached in the late summer months. Closing prices of the year, however, were a full cent above the low points reached in February and May.

Prices of prime oleo stearine held remarkably well during the last half of the year, in spite of considerable fluctuation from month to month, and in view of the steady decline in the price of extra oleo oil.

Prime packers' tallow was perhaps the most satisfactory item on the by-products list. Prices during the last half of the year held remarkably steady from month to month, and sales kept close pace with production, which at no time was excessive. During the last month of the year offerings were moderate, but trading was slow at slightly lower prices.

The steady decline in choice white grease from the late summer months to the close of the year was in part in sympathy with the slow movement in the lard market, and partly due to curtailed export outlet. The restrictions placed on the use of white grease by Holland and Germany slowed up the good demand that had previously prevailed from those sources. The stronger tone in the lard market toward the close of the year was reflected in a steadying of prices for choice white grease.

BRITISH PROVISION MARKET.

Danish and Irish bacon on the Liverpool market is selling slowly in face of a fair consumptive demand, says Trade Commissioner E. C. Squire in a cable report. American bacon stocks for the larger part are medium, while stocks of pork products including lard are light.

The demand for picnics and Cumberlands is medium, while hams, American Wiltshires and square cut shoulders are in good demand. American cut light hams, Cumberlands, picnics, and clear bellies are moving slowly.

The price in shillings per 112 pounds of provisions on the Liverpool market range as follows for the week ending Jan. 16:

Light American cut hams, 120@125, with c.i.f. prices about 3s lower than spot; American cut heavy hams, 118@122, with c.i.f. price 3s lower than spot; long cut

hams, 113@115; light Cumberlands, 108@110, c.i.f. prices being about 1s lower. Heavy Cumberlands are also moving at 108@110, although c.i.f. price for this class of goods is about 3s lower.

Clear bellies are ranging from 104@108, with c.i.f. orders obtainable at about 2s lower. American Wiltshires are bringing 106@108, with square cut shoulders 83@86. Refined lard in boxes 78½@80.

Arrivals of North American pork products in cwt. for the week ended January 16 were as follows: American cut hams, 15,000; American bacon, 30,000; refined lard in boxes, 17,000.

The total of pigs bought dead and alive for bacon curing in Ireland for the week was 17,000 compared with 22,000 for the same week last year.

The arrivals at London of picnics and frozen pork for the week ended January 16 was 1,300 long tons, compared with 1,400 long tons for the same week last year, the market showing little alteration during the week.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, January 22, 1926.

Market fairly steady on pure refined lard. Short clear backs in fairly good demand, with trading active for near-by.

Spot quotations show a slightly lower trend on boxed meats. However, there is no pressure on shipments from American packers, trade being supplied by consignments in a small way.

Today's prices at Liverpool are as follows: Shoulders, square, 85s; picnics, none; hams, long cut, 114s; American cut, 118s; bacon, Cumberland cut, 108s; short backs, 114s; bellies, clear, 106s; Wiltshires, 107s; Canadian, 110s; spot lard, 78s.

LARD AND GREASE EXPORTS.

Exports of lard from New York January 1 to January 20, were 35,037,134 lbs.; tallow, none; greases 2,184,000 lbs.; stearine, none.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Firm—New High Levels—Trade More Active—Hogs Higher.

There has been a further upward movement in hogs and pork products, making for a much more confident feeling regarding the general price level and as a reflection of the hog and supply situation.

The hog movement has fallen off very sharply as compared with last year, which factor has been an influential feature in the upward movement of values. For the past week the hog receipts were again disappointing, amounting to 650,000 at the seven leading points, or 123,000 less than the preceding week and nearly 300,000 less than last year. The total for the week was about two-thirds of last year.

Hog and Cattle Prices Advance.

The movement of cattle and sheep continue to compare very favorably with last year. As a result of the supply situation there has been a further advance in hogs and cattle. The average price of hogs last week at Chicago was \$11.75, compared with \$10.45 last year. The price of cattle was \$9.70 compared with \$9.10.

With both hogs and cattle so much above last year, particularly hogs, the feeding situation continues very favorable for the farmer who has the corn and the livestock. On the basis of the prices for hogs this week, corn is worth over \$1.20 a bushel, and cash corn in Chicago is around the 80c level, according to the grade.

The sharp rise in hogs compared with the low point in December is quite important. At the low point hogs averaged \$10.40 and the market is up over 2c a pound. The advance in lard from the low level of December of 13.72 for January to the high point made this week in May is over 2c a pound. Meats have shown a strong advance with a persistent shipping demand, which is extremely important. Shipments of fresh meats the past week were 50,600,000 lbs.; cut meats, 18,600,000 lbs. and lard 11,200,000 lbs., all three items exceeding last year.

Chicago Movement Smaller.

The movement from Chicago this season shows a decrease in the movement of meats and lard, due, undoubtedly, to the smaller packing in Chicago. The mid-month Chicago statement of product stocks showed a good gain in lard, however, notwithstanding the recent liberal shipments with an increase of about 4,000,000 lbs. for the half month, with a total 28,000,000 lbs. less than last year.

The January 1 statement of product stocks in the United States was a very interesting one, showing a gain in frozen beef of 9,000,000 lbs.; cured beef, 1,500,000 lbs.; pork, a gain of 30,000,000 lbs.; dry salt pork, a gain of 8,000,000 lbs.; pork in cure, a gain of 15,000,000 lbs.; pickled pork, a gain of 8,000,000 lbs.; pickled pork in cure, a gain of 5,000,000 lbs., and a gain of lard of 9,000,000 lbs.

Details of the December 1st pig survey showing the total by states and by divisions makes a very interesting comparative analysis. In the North Central group including the Northwestern states, Iowa, Nebraska and Kansas, the number of sows which farrowed in the fall of 1925 compared with the preceding fall was 84.7 per cent, and compared with the spring 31.4 per cent.

The percentage of pigs saved per litter this fall compared with last fall was 87.2 per cent. In the entire Corn Belt the number of sows which farrowed in the fall of 1925 compared with the preceding fall was 85.4 per cent, and compared with spring of 1925, 39.9 per cent, with the percentage of pigs saved 87.8 per cent.

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$48 per year, payable in advance:

The National Provisioner,
Old Colony Bldg.,
Chicago.

Please send me information about the DAILY MARKET SERVICE:

Name
Street
City State

Should be Plenty of Spring Pigs.

The indications for the spring supply of hogs, however, are quite reassuring, as the number of sows bred for farrowing in the spring in the entire Corn Belt was 11.1 per cent higher. The total number of swine over six months old compared with the total number of swine was 66.3 per cent. The pigs saved per litter in the fall of 1925 was 5.72 per cent against 5.78 per cent in the spring, and 5.47 per cent last year in the fall.

In speaking of the question of the number of sows bred to be farrowed the Department says in its summary:

"The number of sows bred or intended to be bred for farrowing in the spring of 1926 was reported as 11.9 per cent larger than the number actually farrowed in the spring of 1925 for the U. S. and 11.1 per cent larger for the Corn Belt. Since previous surveys have shown that the sows actually farrowed in the spring have fallen from 8 to 10 per cent short of the number reported bred in the previous December, these figures do not indicate any marked tendency to increase hog production next spring in spite of the comparatively high prices of hogs and the exceptionally favorable feeding ratio between hogs and corn."

PORK—The market has been strong with a good demand and strength in raw material with mess New York \$37.50; family \$40@42; and fat backs \$36.50@38.50.

At Chicago mess quoted at \$34.

LARD—The market was rather firm with trade quiet. At New York prime western quoted at 15.90@16c; middle western, 15.75@15.85c; city, 15½@15¾c; refined Continent, 16¼@16½c; South American, 17¼@17½c; Brazil, 18¼@18½c; compound, 13¼c.

At Chicago regular lard in round lots was quoted at January price; loose lard, 80c under January and leaf lard \$1.20 under January.

BEEF—The market was steady with a fair demand and light supplies. At New York mess quoted \$24@26; packet, \$24@26; family, \$27@29; extra India mess, \$45@47; No. 1 canned corned beef, \$3; No. 2, \$5.25; 6 lbs., \$18.50; pickled tongues, \$55@60, nominal.

SEE PAGE 37 FOR LATER MARKETS.

BRITISH PROVISION STOCKS.

(Special Letter to The National Provisioner.)

Stocks of provisions on hand at Liverpool, England, on Jan. 1, 1926, with comparisons, as estimated by the Liverpool Trade Association, were as follows:

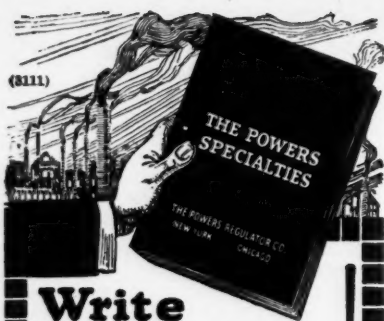
	Dec. 31, 1925.	Nov. 30, 1925.	Dec. 31, 1924.
Bacon, boxes	5,203	1,584	9,145
Hams, boxes	1,097	1,365	3,158
Shoulders, boxes	437	88	713
Lard (P. S. W.), tierces	476	485	1,408
Lard (refined), tons	1,748	3,329	2,628

Imports into Liverpool for the month of December:

Bacon, including shoulders	23,558 boxes
Hams	13,094 boxes
Lard	66,013 cwt.

The approximate weekly consumption ex Liverpool is given below:

	Bacon, boxes.	Hams, boxes.	Lard, tons.
Dec., 1925	4,422	3,152	1,103
Nov., 1925	3,978	2,903	828
Dec., 1924	5,554	3,924	1,097



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2725 Greenview Ave., Chicago
35 Branches. See your Telephone
3111A

BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, Jan. 9, 1926.—The market here this week has shown more steadiness in face of Continental Wiltshires being in good supply and pressed for sale, Russian, Latvian and Swedish bacon all being cleared at prices under American bacon. This has resulted in American and Canadian Wiltshires being reduced 4s@5s from last week's figures, and has also affected the price of bellies, resulting in a slow demand on this cut.

Irish cuts like S. C. backs and light weight Cumberlands have shown an improvement on account of the scarcity. A. C. hams are steady, 14/16 lbs. average being in good demand, but 12/14 lbs. average are moving down in price to be more in line with 14/16 lbs. average. Picnics still keep in short supply, there being a good inquiry but practically no stock here.

Lard has shown a substantial improvement on the week, this being due to the better advices from the U. S., and also to the fact that stocks here have been considerably reduced on the month.

F. C. ROGERS BROKER

Provisions

Philadelphia Office:
Ninth & Noble Streets

New York Office:
New York Produce Exchange

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States for the week ending January 16, 1926, are reported by the U. S. Department of Commerce as follows:

	Week ending—			
	Jan. 16, 1926.	Jan. 17, 1926.	Jan. 9, 1926.	Jan. 16, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Hams and Shoulders, Including Wiltshires.				
Total	3,227	3,919	2,228	115,632
To Belgium				2,901
Germany				458
Netherlands				98,309
United Kingdom	2,618	3,067	1,875	5
Other Europe				103
Canada	274	258	118	2,803
Cuba	306	490	219	6,737
Other countries	29	51	11	3,761

Bacon, Including Cumberlands.			
	Jan. 16, 1926.	Jan. 17, 1926.	Jan. 9, 1926.
	M lbs.	M lbs.	M lbs.
Total	9,627	9,617	5,843
To Belgium		365	78
Germany	383	100	871
Netherlands	236	234	4,457
United Kingdom	8,793	8,624	4,266
Other Europe	75	187	546
Canada	131	30	97
Cuba		2	35
Other countries	9	75	7

Lard.			
	Jan. 16, 1926.	Jan. 17, 1926.	Jan. 9, 1926.
	M lbs.	M lbs.	M lbs.
Total	18,253	17,447	17,856
To Belgium		707	336
Germany	5,875	3,594	10,073
Netherlands	1,518	2,394	110
United Kingdom	7,673	6,169	3,021
Other Europe	408	2,708	2,541
Canada	340	28	6,813
Cuba	1,119	1,640	1,251
Other countries	613	328	424

Pickled Pork.			
	Jan. 16, 1926.	Jan. 17, 1926.	Jan. 9, 1926.
	M lbs.	M lbs.	M lbs.
Total	315	282	374
To Belgium			187
Germany	8		327
Netherlands			37
United Kingdom			1,490
Other Europe	11		40
Canada	182	158	233
Cuba	5	14	11
Other countries	28	48	6

TOTAL EXPORTS BY PORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled, M lbs.
Total	3,227	9,627	18,253	315
Boston	188	51	56	42
Detroit	1,265	817	1,034	135
Port Huron	116	131	75	98
Key West	305			
New Orleans	32		1,034	13
New York	265	8,456	14,197	27
Philadelphia			287	
Portland, Maine	1,058	163	872	

DESTINATION OF BRITISH EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Exported to—			
United Kingdom (Total)	2,618	8,794	
Liverpool	1,815	6,647	
London		316	1,260
Manchester			55
Glasgow		340	14
Other United Kingdom		147	818
Exported to—			
Germany (Total)			5,875
Hamburg			5,875
Other Germany			

*Revised to December 31, 1925.

GERMAN PROVISION CABLE.

The arrivals of refined lard on the Hamburg, Germany, market for the week ending January 16 were 4,900 metric tons, as compared with 4,200 for the same week last year. The stocks of refined lard on the Hamburg market are now medium and the consumptive demand is fair.

Stocks of frozen pork livers are practically exhausted, while stocks of fat backs, American bellies, extra oleo oil, and extra oleo stock are light and the demand is poor. Light 8 to 10 lb. average fat backs, American bellies, and vegetable oils are in medium demand, with the demand considered good for heavy fat backs averaging 14 to 16 lbs., says American Trade Commissioner E. C. Squire, Hamburg, Germany, in a report to the U. S. Department of Commerce.

The price range for certain commodities on the Hamburg market on Saturday,

January 16, in dollars per 100 kilograms (220 pounds) was as follows:

Refined lard, \$37.50@38.50; light 8 to 10 lb. average fat backs, \$29.75@30.50, for prompt shipment a small increase over these figures; medium fat backs, 10 to 14 lbs., \$32@36.50; frozen pork livers, c.i.f. March delivery, \$17.50.

The arrivals of pigs at 20 German markets for the week ended January 16 were 69,000 compared with 71,000 for the same week of the previous year. The top Berlin price was 90 pfennigs per ½ kilo live weight compared with 72 pfennigs per ½ kilo live weight last year (19½ cents per pounds compared with 16.6 cents per pound).

Pig arrivals at Vienna decreased for the week. There was practically no increase in arrivals on the English market, while the Czechoslovakian and Hungarian markets show little alteration. Pig arrivals at markets in France increased slightly during the week.

DUTCH PROVISION MARKET.

The market in Rotterdam for white grease is rather high. The January tendency in demand for extra premier jus and prime premier jus has been downward and the stocks of these two products are practically exhausted, and the stocks of extra oleo oil are light. The holdings of extra neutral lard and vegetable oils which are medium are tending to increase, while spot stocks of extra oleo oil and prime oleo oil are heavy, there is a noticeable tendency to decrease. The demand for extra premier jus is medium to poor, says Trade Commissioner E. C. Squire in a cable report to the U. S. Department of Commerce.

The price range in florens per 100 kilograms of certain products on January 14 were as follows: Extra neutral lard, 108 @105; extra oleo oil, 76@77; prime oleo oil, 68@72; extra premier jus, 55; prime premier jus, 53; extra oleo stock, 76; cotton oil, 63.

There has been an increase in arrivals of fat backs on this market, although they are selling slowly because of poor German demand and cheap Dutch pigs. Stocks of light 8@10 lb. average fat backs on this market are light with arrivals tending to increase the holdings while medium fat backs 10@14, and heavies 14@16 are rather light. Stocks of clear bellies are medium. Refined lard is in poor demand.

The price range for certain products on this market in dollars per 100 kilograms is as follows: Medium fat backs, 10@14 lb. average, \$33.00@35.66; heavy fat backs, 14@16 lb., \$36.75@37.75.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Jan. 16, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Calf carcasses		40
Canada—Smoked pork		6,975 lbs.
Canada—Pork tenderloins		11,921 lbs.
Canada—Calf livers		920 lbs.
Canada—Beef tongues		12,344 lbs.
Canada—Fluid extract of beef		32 lbs.
So. America—Corned beef (tins)		48,108 lbs.
Germany—Smoked hams		1,934 lbs.
Germany—Loose sausage		600 lbs.
Ireland—Smoked pork		1,448 lbs.
Australia—Oleo stearine		67,200 lbs.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—After experiencing a satisfactory trade and steady absorption the past week or two on a basis 9 $\frac{3}{4}$ c for extra New York, the tallow market was $\frac{1}{8}$ c lower this week owing to pressure of South American tallow with reports current that between 4- and 5,000 tons of South American tallow had been sold in this market and due to arrive here next month. The quality of this tallow was said to be better than the domestic make.

This pressure tended to relieve the situation somewhat and make for a holding-off policy on the part of the leading consumers, but with domestic producers well sold up, and stocks said to be moderate, there was no particular pressure in evidence. However, sentiment was less confident of maintaining the present level, although a great deal depended how much pressure actually developed from the South American commodity.

At New York special was quoted at 9 $\frac{1}{4}$ c; extra, 9 $\frac{3}{4}$ c ex-plant and edible 11c.

At Chicago trade in tallow was rather quiet but the market was steady. Chicago reported sales of prime tallow of 10c f.o.b. Missouri points, and quoted edible at 10 $\frac{5}{8}$ @10 $\frac{3}{4}$ c; fancy, 10 $\frac{3}{4}$ @10 $\frac{1}{2}$ c; prime, 10@10 $\frac{1}{4}$ c; No. 1, 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c; and No. 2, 8 $\frac{1}{4}$ @8 $\frac{3}{4}$ c.

At the London auction on Wednesday January 20, some 1,289 casks were offered, and 220 sold at prices unchanged to 1s lower than the previous week and mutton quoted at 45s@46s; beef, 42s@44s, and good mixed at 39s@41s 6d. At Liverpool Australian tallow was unchanged for the week with fine quoted at 44s and good mixed at 43s 3d.

STEARINE—The Market in the east was rather quiet and a shade lower with demand slow and offerings moderate with oleo New York 12 $\frac{1}{2}$ c asked. At Chicago oleo was quoted at 13c.

OLEO OIL—The market was very quiet and barely steady with extra New York 13 $\frac{1}{4}$ c; medium, 12c; and lower grades 11 $\frac{3}{4}$ c.

At Chicago extra quoted at 12 $\frac{3}{4}$ c.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—The market was stronger on a better demand, and strength in raw materials. At New York edible quoted 18 $\frac{1}{8}$ c; extra winter, 14 $\frac{3}{4}$ c; extra, 14 $\frac{1}{4}$ c; extra No. 1, 13 $\frac{1}{4}$ c; No. 1, 13c; and No. 2, 12 $\frac{3}{4}$ c.

NEATSFOOT OIL—While a moderate demand was in evidence, the market was firm and unchanged from a week ago, with offerings well held. At New York pure was quoted at 16 $\frac{1}{4}$ c; extra, 13 $\frac{1}{4}$ c; No. 1, 13c; and cold test, 19 $\frac{1}{4}$ c.

GREASE—A less active demand and a barely steady market generally featured the market for grease the past week. There was no particular change in values, but the market appeared to be easier, on the whole. This was the result of the lower range in tallow, owing to pressure of South American tallow, which brought about a tendency to back away from greases for the time being.

However, there was no noticeable increase in offerings, and it is generally felt that producers are fairly well sold ahead.

At New York yellow quoted at 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c; choice house, 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c; A white, 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c; B white, 9@9 $\frac{1}{4}$ c; and choice white 11@11 $\frac{1}{4}$ c, with export demand for choice white rather slow at the moment.

At Chicago a firm tone was noted in greases, with a good demand for low grades. Chicago also experienced a good

demand for loose choice white and reported export sales at 11 $\frac{3}{4}$ c, c.a.f., New York, with further bids in the market. At Chicago brown was quoted at 8 $\frac{1}{2}$ c; yellow, 8 $\frac{7}{8}$ @9 $\frac{1}{8}$ c; B white, 9 $\frac{1}{4}$ c; A white, 9 $\frac{1}{2}$ c, and choice white, 10c.

Packinghouse By-Products

Chicago, January, 21, 1926.

Blood.

Outlet was exceptionally narrow for this time of the year, and offerings were equally so from a supply standpoint. Sellers held best feeding grades at \$4.50 and fertilizer lots at \$4.25, while South American ground made \$4.10 c.i.f.

Ground	Unit ammonia.
Crushed and unground	\$4.25@4.50 4.00@4.15

Digester Hog Tankage Materials.

A range of \$4.25@4.50 absorbed most of the fairly good to choice unground lots, with the top at \$4.55. Ground offerings were conspicuous by their absence.

Ground, 10 to 12% ammonia	Unit ammonia.
Unground, 9 to 13% ammonia	\$4.35@4.50 4.25@4.50
Unground, 8 to 8% ammonia	3.85@4.15

Fertilizer Tankage Materials.

So far as the middle west is concerned, trade was practically at a standstill owing to small supplies and buyers' price ideas being somewhat lower than those of sellers. A goodly volume of South American ground, testing about 7 per cent and 25 per cent, sold at \$4.00 c.i.f. There was no safe outlet for hoof meal for above \$3.25, against \$3.75 last week. Grinding hoofs made \$40 and pig toes \$30.00.

High grade, ground, 10-12% ammonia	Unit ammonia.
Lower grade, ground, 6-9% ammonia	\$3.25@3.35 3.00@3.15
Medium to high grade unground	2.85@3.15
Lower grade and renderers' unground	2.60@2.75
Bone Tankage, unground	3.25@3.50
Hoof meal	3.25@3.35
Grinding hoofs, pig toes, dry, per ton	30.00@40.00

Bone Meals.

Volume of business was very small, due partly to lack of offerings and buyers having ideas which sellers would not entertain as to price and time of shipment, although 3 per cent and 50 per cent in bags made \$26.00 River points.

Raw bone meal	Per Ton.
Steam, ground	\$32.00@40.00
Steam, unground	\$27.00@30.00 21.00@24.00

Cracklings.

Sales of soft pressed pork at \$85.00 and beef at \$55.00 were the features of this branch of the trade this week. Hard pressed beef testing around 47 per cent protein went at the outside price of \$1.05 f.o.b. middle west point, since most buyers have ideas of 95c to \$1.00 delivered Chicago.

Pork, according to grease and quality	Per Ton.
Beef, according to grease and quality	\$65.00@85.00 40.00@60.00

Bones, Horns and Hoofs.

Prices remained firm and demand very good, especially for mixed carload lots.

Horns, unassorted	Per Ton.
Hoofs, unassorted	\$50.00@175.00 35.00@37.00 36.00@38.00
Round shin bones, unassorted	45.00@47.50
Flat shin bones, unassorted	42.00@45.00
Thigh, blade and buttock bones, unassorted	40.00@45.00

(NOTE—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatine Stocks.

With the exception of jaws, skulls and knuckles, which made another advance of \$1.00 per ton, the market ruled quiet at steady rates.

Kip and calf stock	Per Ton.
Rejected manufacturing bones	\$24.00@32.00 42.00@43.00
Horn piths	30.00@32.00
Cattle jaws, skulls and knuckles	34.00@35.00
Stink bones	28.00@29.00
Stews, pizzles and hide trimmings	21.00@23.00

Animal Hair.

With the exception of coil dried winter, which advanced around $\frac{1}{4}$ c, all price changes in this branch of the trade tended downward.

Coil dried, lb.	3 $\frac{1}{4}$ @5
Processed, lb.	7@11
Dyed	9@12
Cattle switches (115 to 100), each	3 $\frac{1}{4}$ @5
Horse tails, each	40@45
Horse mane hair, green, lb.	13@14
Unwashed dry horse mane hair, lb.	18@19
Unwashed dry horse tail hair, lb.	42@47

Pig Skin Strips.

Owing to the prospective light receipts of hogs there was a sharp advance in pig skin prices, tanner grades enjoying most gain.

Prime No. 1, tanner grade, per lb.	6 $\frac{1}{4}$ @8
Edible grades, unassorted	5@5 $\frac{1}{2}$

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Jan. 20, 1926.—Very little ground tankage has been sold of late in this vicinity, but considerable unground tankage has been moved and there is still some inquiry for this material for prompt shipment.

South American ground dried blood is being offered at concessions with little buying interest. Local producers of blood are well sold up for the present.

On account of higher freight rates and the rise in Sterling exchange, the nitrate of soda importers advanced the price this week 2c per 100 lbs. for all positions. The demand is good in the South, but rather light in the North.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 19, 1926.—Latest quotations on chemicals and soapmakers' supplies:

76 per cent caustic soda, 3.76@3.91 per cwt.; 98 per cent powdered caustic soda, 4.16@4.56 per cwt.; 58 per cent carbonate of soda, 2.04@2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs., 9 $\frac{3}{4}$ c lb.; olive oil foots, 9 $\frac{1}{4}$ @9 $\frac{3}{4}$ c lb.; East India Cochiti coconut oil, 16 $\frac{1}{4}$ c lb.; Cochiti grade coconut oil, domestic, 13 $\frac{3}{4}$ c lb.; Ceylon grade coconut oil, 13 $\frac{1}{4}$ c lb.

Prime summer yellow cottonseed oil, 12 $\frac{1}{4}$ @12 $\frac{3}{4}$ c lb.; prime winter salad oil, 13c lb.; raw linseed oil, 90c gal.; red oil, 11 $\frac{1}{4}$ @11 $\frac{1}{2}$ c lb.

Extra tallow, f.o.b. seller's plant, 9 $\frac{1}{2}$ c lb.; dynamite glycerine, nom. 24c lb.; chemically pure glycerine, nom. 25c lb.; saponified glycerine, nom. 17 $\frac{1}{2}$ @18c lb.; crude soap glycerine, nom. 16c lb.; prime packers grease, nom. 9@9 $\frac{1}{4}$ c lb.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio.

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1925, with comparisons for last season, based on Federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	Tons Received—	
	1925-26.	1924-25.
On hand beginning of season.....	32,276	21,711
August.....	269,346	134,251
September.....	1,071,552	611,464
October.....	1,306,471	1,205,327
November.....	905,611	1,005,882
December.....	848,243	744,368
Total.....	4,433,499	3,783,003

	Tons Crushed—	
	1925-26.	1924-25.
August.....	113,381	62,140
September.....	483,861	315,237
October.....	811,633	718,893
November.....	811,905	747,580
December.....	793,292	704,280
Total.....	3,014,072	2,548,100

	Increase or decrease stock on hand.	
	1925-26.	1924-25.
On hand beginning of season.....	32,276	21,711
August.....	+155,065	+72,111
September.....	+287,691	+290,227
October.....	+494,838	+483,319
November.....	+93,377	+317,532
December.....	+53,941	+40,088
On hand end of month.....	188,241	83,822
August.....	773,832	390,949
September.....	1,270,770	873,368
October.....	1,364,147	1,190,920
November.....	1,417,188	1,231,008
December.....	1,417,188	1,231,008

	Tons, 1925-26.	Tons, 1924-25.
Estimated seed receipts at crude mills season 1925-26.....	5,461,050	4,624,365
On hand beginning of season.....	32,276	21,711
Total.....	5,493,326	4,646,076

	Of which is so far crushed.....	
Destroyed at mills.....	2,239	3,895
Seed on hand.....	1,417,188	1,231,008
Seed still to be received.....	1,050,827	863,073
1,417,188 tons seed on hand at 285 lbs. crude oil per ton is equivalent to 403,898,580 lbs. crude oil which at 10 per cent refining loss, equals 363,508,722 lbs. refined oil, or 908,772 barrels.		
1,050,827 tons seed still to be received at 285 lbs. crude oil per ton, is equivalent to 302,050,095 lbs. crude oil, which at 10 per cent refining loss, equals 271,845,626 lbs. refined oil or 679,614 barrels.		

	On hand beginning of season.....	
August.....	33,845,909	17,582,741
September.....	142,939,456	92,378,809
October.....	232,506,005	213,058,590
November.....	235,630,410	224,985,684
December.....	234,230,409	213,807,577
Total.....	809,879,563	765,906,415

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The Blanton Company
St. Louis, U. S. A.
Refiners of

Salad Oil

*Give Us Inquiries on Carloads
Pleased to Submit Samples*

Selling Agencies at
New York Philadelphia Pittsburgh
Memphis

Yopp's Code, Eighth Edition

DISTRIBUTION CRUDE OIL HOLDINGS.

	Aug. 1, '25.	Aug. 31, '25.
At mills.....	2,900,818	9,830,795
At refineries.....	635,825	991,655
In transit to refineries and consumers.....	1,550,690	7,011,500
Total.....	4,847,333	17,833,950

	Sept. 30, '25.	Oct. 31, '25.
At mills.....	31,250,738	48,298,324
At refineries.....	4,504,943	7,198,369
In transit to refineries and consumers.....	20,000,610	36,479,460
Total.....	55,765,291	91,976,153

	Nov. 30, '25.	Dec. 31, '25.
At mills.....	53,943,029	64,689,049
At refineries.....	11,316,211	13,777,963
In transit to refineries and consumers.....	46,073,810	40,646,931
Total.....	111,333,050	119,123,943

	1925-26.	1924-25.
During August, 113,381 tons seed produced 33,845,909 lbs. crude oil, equivalent to 295.5 lbs. per ton, or 14.9 per cent compared to 14.2 per cent last year.		
During September, 483,861 tons seed produced 142,939,456 lbs. crude oil, equivalent to 295.4 lbs. per ton, or 14.8 per cent compared to 14.7 per cent last year.		
During October, 811,633 tons seed produced 232,506,005 lbs. crude oil, equivalent to 286.5 lbs. per ton, or 14.3 per cent compared to 14.9 per cent last year.		
During November, 811,905 tons seed produced 235,630,410 lbs. crude oil, equivalent to 287.7 lbs. per ton, or 14.4 per cent compared to 15.0 per cent last year.		
During December, 793,292 tons seed produced 234,230,409 lbs. crude oil, equivalent to 282.7 lbs. per ton, or 14.1 per cent compared to 15.2 per cent last year.		
Total, 3,014,072 tons seed produced 867,218,743 lbs. crude oil, equivalent to 287.7 lbs. per ton, or 14.3 per cent compared to 15.0 per cent last year.		

CRUSH PER TON.

	1925-26.	1924-25.
On hand beginning of season.....	173,549,345	106,799,632
August.....	19,577,403	11,226,089
September.....	93,659,912	56,023,388
October.....	178,005,514	139,433,513
November.....	183,553,412	176,090,727
December.....	179,514,244	187,199,991
Total.....	828,519,830	697,373,340

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September.....	93,659,912	56,023,388
October.....	178,005,514	139,433,513
November.....	183,553,412	176,090,727
December.....	179,514,244	187,199,991
Total.....	828,519,830	697,373,340

During September 100,965,550 lbs. crude oil yielded 33,659,912 lbs. refined oil—7.24 per cent loss compared to 7.99 per cent loss last year.
During October 102,100,180 lbs. crude oil yielded 33,659,912 lbs. refined oil—7.02 per cent loss compared to 6.79 per cent loss last year.
During November 200,939,878 lbs. crude oil yielded 33,659,912 lbs. refined oil—8.06 per cent loss compared to 8.54 per cent loss last year.
During December 204,263,805 lbs. crude oil yielded 33,659,912 lbs. refined oil—12.12 per cent loss compared to 8.23 per cent loss last year.
Total, 719,517,083 lbs. crude oil yielded 654,970,483 lbs. refined oil—8.97 per cent loss compared to 7.98 per cent loss last year.

SHIPMENTS OF REFINED OIL.

	Export pounds—	
	1925-26.	1924-25.
August.....	2,816,782	850,653
September.....	2,593,890	681,112
October.....	2,978,272	1,640,941
November.....	3,070,977	7,561,588
December.....	3,328,468	5,111,931
Total.....	14,888,389	15,845,425

	Domestic pounds—	
	1925-26.	1924-25.
August.....	98,007,819	63,133,053
September.....	126,168,103	62,151,872
October.....	153,133,547	131,406,486
November.....	146,886,652	102,574,010
December.....	129,517,146	89,811,739
Total.....	646,803,267	440,137,790

	Total pounds.	
	1925-26.	1924-25.
August	100,914,601	63,983,706
September	128,761,993	62,832,984
October	158,111,819	133,107,427
November	149,937,629	110,136,298
December	123,745,614	94,922,770
Total	661,471,056	464,983,185

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade More Active—New Season's Highs Made—Crude Strong—Technical Position Weakened—Cash Trade Slow—Sentiment More Mixed—Government Report Bullish.

A much broader interest and a more widely scattered outside trade was on in cottonseed oil futures on the New York Produce Exchange the past week. The market, after selling into new high ground for the season under general buying and covering, influenced by relative strength in crude and a bullish Government report on December distribution, developed an overbought condition and reacted rather sharply, the result of a weaker technical position, owing to a reduction in the short interest.

At the high point prices showed an advance of $1\frac{1}{2}$ @ $2\frac{1}{2}$ c a pound from the season's lows, January showing the greater gains, followed by a setback of about 35 points from the highs.

Government Report a Surprise.

The persistent commission house buying so evident of late, diminished somewhat when the 10c level for crude was reached, and considerable profit taking developed. But the Government report was more or less of a surprise to the trade, not so much as far as the consumption of 309,000 bbls. during December against 237,000 bbls. the previous year, as the former figure was about as expected, but due to the visible supply showing of 1,623,000 bbls. against 1,680,000 bbls. the previous year. This is a supply some 50,000 bbls. smaller than a year ago, notwithstanding the larger cotton production this year.

The advance, however, attracted profit taking and selling on the belief that the bullishness of the report had been discounted. But it was not until fairly active selling came out through refiners brokers, which was looked upon as hedging pressure, that the market displayed any reactionary tendency.

Considerable oil had been placed upon the market this week, which it might take a little while to digest. This feeling brought about a more mixed sentiment

and, while some of the shrewd observers attributed the selling to refiners, there were other close pit watchers who believed that the pressure came from southern speculators who have been operating on the short side for quite a while past, and that therefore the selling was not of importance, and the reaction was more or

less natural, following the recent upturn.

Lard Market Has Helped Oil.

The lard market had been quite strong and has helped oil no little, but in this quarter also the market felt the results of a reduction in the short interest and commission house profit taking. Lard stocks are increasing moderately, but are not large and the lard situation appears to be still dependent upon how heavy the daily run of hogs to market will be in the near future and on how soon a heavy and steady run will be experienced.

The tallow market was a shade easier with extra New York off $\frac{1}{4}$ c at $9\frac{1}{2}$ c owing to pressure of South American tallow with estimates current that some 4,000 to 5,000 tons had been sold for January and February arrivals. Stearine was slightly easier also with oleo off $\frac{1}{4}$ c at $12\frac{1}{2}$ c asked New York. The situation in other greases showed little change with a disposition in the minor oil markets to go slow and await the developments in tallow.

Cash Oil Trade Slow.

Cash demand for oil and compound was reported rather slow. Reports were current that the eastern trade was filled up for the next 30 days, so that a quiet demand is apt to be experienced here for some little time, although there is little or no oil available in the East on the spot, and spot prices are relatively high with refined New York quoted at $12\frac{1}{2}$ @ $12\frac{3}{4}$ c. The distribution of compound in other sections of the country appears to be satisfactory, and it is predicted that the January consumption will run well over the same period a year ago.

Considerable crude oil changed hands this week at the 10c level in the southeast and Valley, mostly for future shipment. Of late most of the trade in crude has been for deferred shipment, but within the past few days offerings of immediate and prompt have increased somewhat and more crude came out at the 10c level than the trade had counted upon.

However, it is argued that the position of the mills is such with all mills sold ahead that there will be no pressure of crude, but a disposition to sit back and await renewed demand from consumers which will again force the refiners hand in the crude markets.

There have been some intimations that a leading southwestern soap maker sold out oil futures at New York, having been

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 21, 1926.

New Orleans cottonseed oil futures have ruled steady to strong with new speculative and investment buying on the part of compound manufacturers, with more buying orders than selling on account of very bullish December Government report on disappearance of 370,000 bbls. Well informed parties here feel that January disappearance will be even larger and expect insufficient stocks the balance of the season unless oil prices make a material advance from present levels.

Crude oil sold freely the early part of the week at 10c Valley. There has been an easier feeling since on account of temporary declines in lard which will probably sell somewhat lower during the next few weeks before another big advance gets started. Materially higher prices are looked for by the trade here in cottonseed oil and lard during the next 90 days.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 21, 1926.—There has been active trading at 10c Valley this week. However at the moment the market is quoted as 10c asked, with buyers holding off. Mills argue that the statistical position warrants higher prices and show no disposition to shade the 10c price. Fertilizer meal is $\$2.80$ @ $\$3.00$ per unit f.o.b. Memphis. Loose hulls, $\$4.00$.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 21, 1926.—Prime cotton seed delivered Dallas, nominal; snaps and bollies, on quality, nominal; prime crude cottonseed oil, $9\frac{3}{4}$ @ $9\frac{1}{2}$ c; 43 per cent cake and meal, $\$30.50$; hulls, $\$9.00$; linters, $3\frac{1}{2}$ @ 5 c. Rain and sleet today; markets rather sluggish.

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Modern Facilities for Cottonseed Oil Trading

Having established, at the earnest request of leading cottonseed oil interests, contract trading in refined cottonseed oil in bulk, the New Orleans Cotton Exchange has gone a step farther by establishing a new class in its membership termed "Associates," to enable those concerned in the industry to avail to the full of the facilities provided.

Associates are not required to be shareholders, nor to pay an initiation fee, but only to pay dues at the rate of \$200 per annum. If they join after March they pay at the rate of \$20 per month to the end of the fiscal year, Oct. 31.

Brokerage commissions are fixed under the rules at \$20 per round contract for non-members; \$12 per round contract for associates; \$10 per round contract for full members. Associates therefore net \$8 per contract in handling transactions for non-members.

The contract, which is for 30,000 pounds of bleachable P. S. E. cottonseed oil, is safeguarded in every possible way, even to the extent of an indemnity bond behind the storage yards.

Write Trade Extension
Committee for Rules
and Information.

New
Orleans
Cotton
Exchange

able to replace with western tallow to better advantage.

The Census Bureau report on cottonseed oil and its products is as follows:

COTTONSEED.			
	1925.	1924.	
Stock August 1, tons.....	34,000	22,000	
Received at mills 5 months.....	4,041,000	3,701,000	
Crushed same time.....	3,014,000	2,548,000	
On hand December 31st.....	1,417,000	1,231,000	
CRUDE OIL.			
Stock August 1, lbs.....	5,163,000	4,653,000	
Produced 5 months.....	867,219,000	762,483,000	
Shipped out same time.....	805,181,000	695,113,000	
Stock December 31st.....	119,124,000	105,962,000	
REFINED OIL.			
Stock August 1.....	174,830,000	108,800,000	
Produced 5 months.....	654,970,000	590,574,000	
Stock December 31st.....	167,028,000	232,390,000	
Crude oil exports 5 months.....	17,067,000	7,396,000	
Refined oil exports 5 months.....	14,688,000	15,845,000	
REFINED COTTON OIL CONSUMPTION.			
Stock August 1.....	174,830,000	108,800,000	
Produced 5 months.....	654,970,000	590,574,000	
Total.....	829,800,000	697,374,000	
Stock December 31.....	167,028,000	232,390,000	
Consumed, domestic-exports.....	662,772,000	464,984,000	
5 months.....	1,659,000	1,162,000	
Equal in barrels.....			

Total disappearance for the month was apparently 309,000 bbls. against 375,000 bbls. the previous month and 237,000 bbls. last year.

The visible supply of oil and seed was equal to 1,623,000 bbls. against 1,432,000 bbls. the previous month and 1,680,000 bbls. last year.

The visible supply increased 191,000 bbls. for the month against an increase of 256,000 bbls.

The visible supply is figured on the basis of 290 lbs. of oil per ton of seed and 9 per cent refining loss.

The disappearance of oil for the month appears to have been, including crude, 367,000 bbls. against 404,000 bbls. last month.

The total disappearance of refined oil

this year has increased 497,000 bbls. over last year.

COTTONSEED OIL.—Market transactions:

Friday, January 15, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1125	a
Jan.	200	1135 1129	1135	a 1129
Feb.			1115	a 1120
Mar.	11300	1120 1095	1106	a 1107
April	100	1095 1095	1106	a 1120
May	8200	1125 1101	1112	a
June			1115	a 1118
July	2000	1140 1117	1125	a 1128
Aug.			1131	a 1140

Total sales, including switches, 23,000 bbls. P. Crude S. E. 10 sales.

Saturday, January 16, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1140	a
Jan.	300	1140 1139	1140	a
Feb.			1115	a 1125
Mar.	500	1113 1109	1109	a 1111
April			1110	a 1120
May	4000	1120 1114	1114	a 1115
June			1119	a 1124
July	1600	1135 1129	1129	a 1130
Aug.			1134	a 1138

Total sales, including switches, 7,200 bbls. P. Crude S. E. 10 asked.

Monday, January 18, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1165	a
Jan.	700	1178 1153	1175	a 1178
Feb.			1170	a 1175
Mar.	9000	1132 1120	1132	a
April	200	1130 1130	1132	a 1138
May	11400	1140 1124	1138	a
June	200	1145 1145	1140	a 1150
July	2400	1154 1139	1152	a 1151
Aug.	100	1155 1155	1155	a

Total sales, including switches, 24,200 bbls. Crude S. E. 10 sales.

Tuesday, January 19, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1170	a
Jan.	200	1185 1185	1180	a 1200
Feb.			1160	a 1200
Mar.	6500	1140 1130	1132	a 1135
April	100	1145 1145	1134	a 1140
May	6400	1149 1137	1137	a 1138
June			1140	a 1145
July	4700	1160 1148	1147	a 1149
Aug.			1152	a 1160

Total sales, including switches, 19,500 bbls. P. Crude S. E. 10 sales.

Wednesday, January 20, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1150	a
Jan.	100	1175 1175	1150	a 1200
Feb.			1125	a 1175
Mar.	9900	1129 1108	1108	a 1110
April			1108	a 1114
May	7600	1131 1114	1114	a
June			1113	a 1120
July	6000	1138 1124	1124	a 1125
Aug.			1129	a 1135

Total sales, including switches, 26,400 bbls. P. Crude S. E. 10 asked.

Thursday, January 21, 1926.

	—Range—		—Closing—	
	High. Low.	Bid.	Asked.	
Spot			1180	a
Jan.			1165	a 1185
Feb.			1125	a 1148
March	1121	1104	1121	a
April			1120	a 1128
May	1127	1110	1127	a 1125
June			1128	a 1135
July	1137	1122	1137	a 1138
Aug.			1141	a 1150

SEE PAGE 37 FOR LATER MARKETS.

COCOANUT OIL.—A better demand has been in evidence for this oil of late, and the market has ruled quite steady. But an easier tone in tallow, the latter the result of some pressure of South American tallow on the market, tended to quiet trade in coconut oil, and again bring about an awaiting disposition.

At New York Ceylon and Cochin, barrels, were nominal; edible quoted, bbls., 13¼@13½c; crude, tanks N. Y., 10¾c; crude, tanks Pacific coast, 10¾c for Jan.-Feb. and 10¾c for March forward.

SOYA BEAN OIL.—The market has been moderately active but steadier, partly due to limited offerings, and influenced by firmer cables from the Orient. At New York the position of this oil continues nominal, while Pacific coast crude tanks were quoted at 10¾c and future shipment at 10½c.

CORN OIL.—An advancing market again featured this oil, with the strong crude cotton oil situation a helpful feature. Offerings were fair, but sellers were firm

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in their ideas, and demand on the whole was moderate.

At New York refined barrels quoted at 13¼@13½c; cases, \$13.88; crude, f.o.b. mills, 10c.

PALM OIL.—A quiet demand and a barely steady tone was the feature; quite a little interest was reported under the market, and the trade, apparently, was awaiting the effect of an easing in the tallow situation. At New York Lagos spot 9@9¼c; shipment, 8¾c; Niger spot, 8½@8¾c; shipment, 8¼c.

PALM KERNEL OIL.—Trade was small and the market steady. At New York spot barrels quoted at 10¼c; shipment, casks, 10½c, c.i.f. New York.

PEANUT OIL.—Little heard of this oil, and the market called nominal.

SESAME OIL.—Conditions purely nominal.

COTTONSEED OIL.—Demand has been fair and the market in the east firm, due to limited supplies and strength in crude; at New York refined barrels quoted 12@12½c. Crude oil, 10c, sales and asked.

WIS. MARGARIN BAN ILLEGAL.

Wisconsin's anti-oleomargarine law was declared unconstitutional this week by Circuit Judge August C. Hoppmann of Madison, Wis. A permanent injunction was granted restraining the state from enforcing the law.

Judge Hoppmann declared that the law was unreasonable and discriminatory, and that it denied margarin manufacturers and dealers the right to carry on a lawful business in a lawful manner. This decision is hailed as a great moral and commercial victory by the margarin industry, including makers and dealers.

At its last session, the Wisconsin legislature passed a bill prohibiting the manufacture or sale in the state of margarin in the making of which milk or milk products are used. This bill was sponsored by the powerful dairy interests in the state.

After the law was passed margarin makers applied for a temporary injunction restraining the state from enforcing it. This was granted, and the matter was taken to court in December, resulting in the decision of Judge Hoppmann handed down this week.

The state is privileged to appeal this decision to the supreme court of the state, but there has been no intimation as yet that such a move is contemplated.

IMPORTS OF PEANUT OIL.

Peanut oil imports into the United States during November, 1925, amounted to 281,005 lbs., with a value of \$39,295, according to the U. S. Department of Commerce. France supplied 156,110 lbs. of this oil, with Hongkong sending 96,730 lbs.

COCONUT OIL IMPORTS.

Imports of coconut oil into the United States during November, 1925, amounted to 22,047,346 lbs., valued at \$1,972,617, according to the U. S. Department of Commerce. Practically all of this came from the Philippine Islands.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York January 1 to January 20, 125 bbls.

Why Not Make the Difference Yourself?

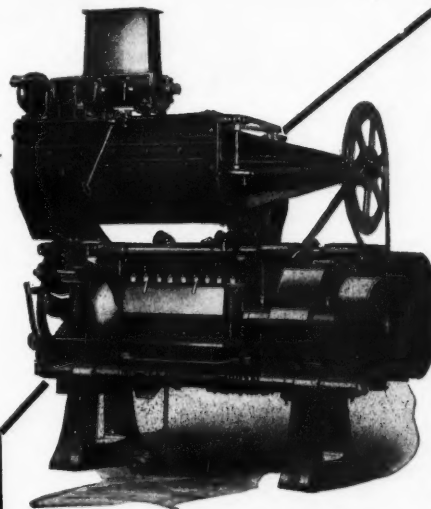


Look up the quotations on "ground and unground" Tankage, and other materials in The National Provisioner. There is a difference of \$3.00 to \$5.00 per ton. On a hundred tons of tankage it means \$300.00 to \$500.00 or more than the price of a Newman Grinder. There is no excuse to be without a Newman Grinder—no matter how large or small your plant may be. The Newman will grind Tankage, Blood, Raw Bone, Steamed or Dried Bone, Fertilizer, Glue, Hoofs, Horns, etc., etc., and all fertilizer materials. Three sizes. A "Newman" will be a profitable investment, guaranteed to do your work better, faster and at the lowest cost and at a price of only—

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Armour and Company, Chicago, Ill.



Armour and Company is one of the nation's oldest and largest meat packing concerns. Like most of the other big businesses engaged in basic industry, it has grown from a small beginning. The firm was founded in 1867, in Chicago, and was located at the Union Stock Yards, then only two years old. Prior to that time the various slaughter houses had been located in many sections of the city, and each had its own little yard for handling livestock. With the centralization of the packing industry in and around the stock yard district of Chicago, and the development of refrigeration, which made the nationwide sale of fresh meat from a single distributing point possible, the growth of the company to its present size followed logically.

The part that refrigeration, and particularly the refrigerator car, played in making possible the modern packing house with its related branch houses all over the country, can hardly be over-estimated. Before the invention of the "ice box on wheels," almost all the slaughtering of meat animals had to be done in the winter time, when the outdoor temperature was such that fresh products could be kept long enough to be sold locally, or else cured or pickled. In the patenting, in 1868 by William Davies, Detroit, of the first practical refrigerator car, the packers saw an opportunity to market their

products in a wider area than had before been possible. The gradual building of the great fleets of cars, accompanied by cooling and freezer plants both where the animals were slaughtered and at outlying distributing points, inevitably brought about the modern, highly efficient packing plant with its far-flung sales and shipping organization selling, throughout the country, the products of one or more centrally located slaughtering plants.

Armour and Company has gone along with, and because of, these developments, until now it has a score of plants and some 500 branch houses which serve every city of consequence in the country. In addition, the company's refrigerator cars reach thousands of places that are too small to warrant the maintenance of branch houses.

The company employs some 60,000 men and women—and nearly one-fourth of these are in the Chicago plant and the general office, which are in Chicago. This great industry covers 71 acres of land in the stock yards, on which are located dozens of buildings, including some of the largest processing plants in the world. About 100,000 visitors are taken through annually.

Fresh meat is, of course, the chief product, but there are numerous others which in the aggregate are of great importance. Among these are included "Star" and "Supreme"

smoked and cured meats, "Veribest" package products, and "Cloverbloom" produce.

In addition to the food lines, the inedible by-products touch our lives at myriad points. Shoes are made from leather that comes from the hides of cattle; clothes we wear are made from wool, a part of which comes from sheep slaughtered by Armour and Company; our furniture is held together, in many of its parts, by glue which is made from tough sinews, bones and hoofs of meat animals. The ink in your inkwell is made to flow freely and evenly through the use of ox-gall. The buttons on our clothing, very probably, have come from the hoofs, horns, or bones of livestock. The combs with which we comb our hair, the soap we use to wash our hands, the curled hair in the upholstery in our furniture, the handles on our pocket knives, the strings on the violins we love to listen to, the paints used by artists, and the artists' brushes themselves—all these are made from packing house by-products.

These things give only a small idea of the extent and diversity of the business done by Armour and Company. Its plants, branches, and representatives make its myriad products available at almost a moment's notice to the entire country, and the nerve center of the entire organization is the general office in Chicago.

PRINT-AD-STRING, the Packers' Tape, made by the Chicago Printed String Co., plays a part in the packaging of Armour Products.

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products moderately active and firm the latter part of the week with moderate hog receipts, strength in live hogs and a fairly satisfactory cash trade. But weakness in grains induced realizing and scattered selling.

Cottonseed Oil.

Cottonseed oil moderately active and very steady. Trade mixed; west fair buyer on this setback. Some local liquidation on weakness in wheat and an easier tone in crude, but strength in January helped to check declines. Southeast crude, 10c asked; Valley, immediate, 9 3/4c, or 1/4c off. Cash trade only fair.

Quotations on cottonseed oil at Friday noon were: January, \$11.75; February, \$11.25@11.75; March, \$11.18@11.20; April, \$11.20; May, \$11.22@11.23; June, \$11.20@11.28; July, \$11.32; August, \$11.34@11.36.

Tallow.

Tallow, extra, 9 3/4c.

Oleo Oil and Stearine.

Stearine, oleo, 12 3/4c.

FRIDAY'S GENERAL MARKETS.

New York, Jan. 22, 1926.—Spot lard at New York prime western, \$15.85@15.95; middle western, \$15.65@15.75; city, \$15.50; refined continent, \$16.00@16.25; South American, \$17.25; Brazil kegs, \$18.25; compound, \$13.25.

Hull Oil Market.

Hull, England, Jan. 22, 1926.—(By Cable.)—Refined cottonseed oil, 38s; crude cottonseed oil, 34s 6d.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Jan. 16, 1926, with comparisons, as follows:

	Week ending Jan. 16.	Prev. week.	Cor. week 1925.
Western dressed meats:			
Steers, carcasses.	9,587 1/2	8,526	8,664 1/2
Cows, carcasses.	1,020 1/2	1,212	1,385
Bulls, carcasses.	138	112	135
Veals, carcasses.	13,324	6,148	13,193
Hogs and pigs.			
Lambs, carcasses.	26,122	22,842	23,053
Mutton, carcasses.	4,288	4,846	5,436
Beef cuts, lbs.	281,252	292,721	185,076
Pork cuts.	1,467,851	1,246,315	1,512,772
Local slaughters:			
Cattle	9,926	10,279	13,072
Calves	15,303	16,121	15,594
Hogs	61,295	59,609	72,380
Sheep	55,211	47,097	44,878

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending January 16, 1926, with comparisons:

	Week ending Jan. 16.	Prev. week.	Cor. week 1925.
Western dressed meats:			
Steers, carcasses	3,101	3,103	3,333
Cows, carcasses	1,216	1,126	1,114
Bulls, carcasses	170	148	153
Veals, carcasses	1,995	1,825	2,029
Lambs, carcasses	9,120	8,954	7,852
Mutton, carcasses	1,243	1,195	1,060
Pork, lbs.	499,071	461,073	695,027
Local slaughters:			
Cattle	2,401	2,367	3,300
Calves	2,018	2,820	2,888
Hogs	21,550	21,455	24,568
Sheep	5,802	2,197	5,735

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern Markets on Thursday, January 21, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$17.00@19.00	\$15.00@15.50	\$16.00@18.00	
Good	15.00@17.00	14.00@15.00	14.00@16.00	
STEERS (Lt. & Med. Wt. 700 lbs. dn.):				
Choice	17.00@19.00		16.00@18.00	17.00@18.00
Good	15.00@17.00		14.00@16.00	14.00@16.00
STEERS (All Weights):				
Medium	13.00@14.00	13.00@14.00	13.00@14.50	13.50@14.50
Common	12.00@13.00		12.00@13.00	
COWS:				
Good	13.00@15.00	12.00@13.00	11.50@13.00	12.00@13.00
Medium	12.00@13.00	11.00@12.00	10.50@11.50	11.00@12.00
Common	10.00@12.00	10.00@11.00	9.50@10.50	10.00@11.00
Fresh Veal (1):				
VEALERS:				
Choice	21.00@22.00		22.00@24.00	21.00@22.00
Good	19.00@21.00		21.00@22.00	20.00@21.00
Medium	17.00@19.00	17.00@18.00	19.00@20.00	18.00@20.00
Common	14.00@16.00	16.00@17.00	17.00@19.00	
CALF CARCASSES (2):				
Choice			18.00@19.00	
Good			16.00@17.00	16.00@17.00
Medium		15.00@16.00	15.00@16.00	14.00@15.00
Common		14.00@15.00	14.00@15.00	12.00@14.00
Fresh Lamb and Mutton:				
LAMB (Lt. & Hvy. Wt., 30-42 lbs.):				
Choice	26.00@28.00	25.00@26.00	25.00@27.00	27.00@29.00
Good	24.00@26.00	24.00@25.00	24.00@25.00	25.00@27.00
LAMB (Med. & Hvy. Wt., 42-55 lbs.):				
Choice		23.00@24.00	24.00@26.00	25.00@26.00
Good		21.00@23.00	23.00@24.00	23.00@25.00
LAMB (All Weights):				
Medium	23.00@25.00	22.00@24.00	22.00@24.00	24.00@25.00
Common	22.00@23.00		22.00@23.00	
MUTTON (Ewes):				
Good	15.00@17.00	15.00@17.00	15.00@17.00	16.00@17.00
Medium	12.00@15.00	13.00@15.00	13.00@16.00	15.00@16.00
Common	11.00@12.00	11.00@13.00	12.00@13.00	12.00@14.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. avg.	21.00@22.00	20.50@22.00	23.00@24.00	21.00@23.00
10-12 lb. avg.	20.00@21.00	20.50@22.00	21.00@23.00	20.00@22.00
12-15 lb. avg.	19.00@20.00	20.00@21.00	19.00@21.00	18.00@20.00
15-18 lb. avg.	18.50@19.00	18.00@20.00	19.00@20.00	18.00@20.00
18-20 lb. avg.	18.00@18.50	17.00@18.00	18.00@19.00	17.00@19.00
SHOULDERS: N. Y. Style, Skinned.	15.00@17.00		17.00@18.00	17.00@18.00
PICNICS:				
4-6 lb. avg.	14.00@15.00	16.00@17.00		
6-8 lb. avg.		16.00@17.00	17.00@17.50	15.00@16.00
BUTTS: Boston Style.	18.00@20.00		22.00@23.00	20.00@22.00
SPARE RIBS: Half Sheets.	14.00@16.00			
TRIMMINGS:				
Regular	11.00@12.00			
Lean	16.00@17.00			

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

TRADE GLEANINGS.

East Tennessee Packing Company, Knoxville, Tenn., has sold its retail meat market at 19 Market Square, Knoxville, to W. F. Williams.

The annual report of the Columbia Packing Company, Snohomish, Wash., shows that the company did business amounting to \$450,000 in 1925.

The Sullivan Packing Company, Detroit, Mich., has declared its usual quarterly dividend of 2 per cent on the preferred stock of the company, payable Feb. 1, 1926, to stockholders of record Jan. 20, 1926.

The office building and supply storage rooms of Steidl Brothers, meat packers, Paris, Ill., were destroyed by fire on January 17. No damage was done to the plant itself, and operations were continued as usual.

Independent Meat & Provision Company, 413 East Third street, Los Angeles, Calif., has been incorporated under the name of the Luer Packing Co., Inc. The business will continue as before, under the same management, manufacturing the famous "Hygrade" brand products.

R. B. Griffith was reelected president of the Northern Packing Company at its annual meeting held recently in Grand Forks, N. D. Other officers elected are O. S. Hanson, vice-president; C. W. Graves, secretary-treasurer; H. R. Elliott, general manager. The executive committee consists of E. J. Lander, A. I. Hunter, O. S. Hanson and H. R. Elliott.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending January 16, 1926, with comparisons:

	Week ending Jan. 16.	Prev. week.	Cor. week 1925.
Western dressed meats:			
Steers, carcasses	2,743	2,413	2,163
Cows, carcasses	2,809	2,508	2,176
Bulls, carcasses	76	71	45
Veals, carcasses	1,385	796	1,162
Lambs, carcasses	14,367	11,480	12,338
Mutton, carcasses	500	372	662
Pork, lbs.	731,939	582,956	784,600
Local slaughters:			
Cattle	1,879	2,190	2,549
Calves	1,501	1,071	1,095
Hogs	23,891	25,585	35,704
Sheep	5,841	6,195	5,530

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending January 14, 1926, with comparisons:

	Week ended Jan. 14.	Same week, 1925.	Week ended Jan. 7.
BUTCHER STEERS. 1,000-1,200 lbs.			
Toronto	\$ 8.50	\$ 7.95	\$ 8.50
Montreal (W.)	8.00	6.85	7.75
Montreal (E.)	8.00	6.85	7.75
Winnipeg	7.00	7.00	7.00
Calgary	7.25	6.25	7.05
Edmonton	7.00	6.00	7.00
VEAL CALVES.			
Toronto	\$13.50	\$14.00	\$14.00
Montreal (W.)	12.05	10.50	12.00
Montreal (E.)	12.25	10.50	12.00
Winnipeg	9.00	8.00	9.00
Calgary	6.00	5.00	6.00
Edmonton	8.50	4.75	8.00
SELECT BACON HOGS.			
Toronto	\$15.36	\$12.06	\$15.08
Montreal (W.)	14.25	11.50	14.50
Montreal (E.)	14.25	11.50	14.50
Winnipeg	13.85	10.72	13.47
Calgary	13.75	10.50	14.02
Edmonton	14.00	10.30	13.45
GOOD LAMBS.			
Toronto	\$16.00	\$15.00	\$15.00
Montreal (W.)	12.50	12.00	11.50
Montreal (E.)	12.50	12.00	11.50
Winnipeg	12.50	13.00	12.50
Calgary	12.00	14.00	12.00
Edmonton	13.00	13.50	13.00

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, Jan. 21, 1926.

CATTLE—It was the third consecutive week of excessive receipts, those at eleven markets this week comprising about 200,000 head. During the last three weeks approximately 650,000 head have arrived at these market centers. Short fed and half-fat steers predominated, and killers again had access to an increased supply of common and medium offerings, a description which until recently have been unusually scarce.

Common and medium grade heavy steers as well as some eligible to good lost 25¢@40¢ on an uneven market, bearish factors in addition to excessive receipts being a slow and weak to lower dressed beef trade, and some apathy on the part of the country in taking hold of meaty feeders. Lower grade yearlings lost 25¢, but well finished heavies, kinds of value to sell at \$10.75@11.00, held about steady as did choice yearlings. Strictly choice steers of

any representative weight were absent, best yearlings stopping at \$11.25, and heavies at \$11.00, some 1613 lb. averages realizing the latter price.

The week's trade increased the premium of yearlings over comparable grades of heavies and the increased supply of lower grade steers available at \$8.75@9.25 had the effect of knocking the props from under heavy fat cows and heifers, the latter losing largely 50¢.

On the other hand, common cows and canners and cutters advanced, the spread between common and choice offerings becoming unusually narrow. Strongweight canners sold as high as \$4.50, and strong weight cutters upward to \$5.00, while choice heavy fat cows went at \$7.25@7.50. Medium to good grades of light yearling heifers suffered a 25¢ break, but showed more stability than heavy fat offerings, most light weight short fed heifers going at \$7.50@8.75.

Bulls lost 25¢@35¢, heavy bolognas stopping slightly under \$6.00 at the close, while beef bulls were neglected at \$6.00@6.50. Vealers blew hot and cold finish-

ing about steady with a week earlier at \$12.50@14.00 mostly.

HOGS—Prices reacted from comparatively high levels reached on last week's bulge, even in the face of decreased receipts locally and around the market circle, which bullish factor was more than offset by a decided abatement in urgent demands from all sources. Some reduction in the exceptionally wide spread occurred in the uneven readjustment as offerings rating the higher quotations suffered maximum declines.

Weighty butchers declined 10¢@15¢ on the average, medium weights generally lost 10¢@20¢ and light lights ruled 15¢@25¢ lower than last Thursday. Killing pig values fluctuated widely, but closed with little net change.

SHEEP—Congestion in dressed channels was reflected by sharply lower live markets for fat lambs and yearling wethers. Better grade fat lambs showed the maximum price cuts, these selling 75¢@1.00 lower. At the close of last week packers bought liberally at \$15.75, and practically nothing moved to these interests today above \$14.75.

Shipping orders were comparatively liberal for choice light lambs, and this demand prevented such lambs from showing more than 75¢ loss. Inbetween grades of fat lambs lost 50¢@75¢, but cull natives arriving in limited numbers maintained steady price levels. Yearling wethers are 50¢ lower, choice handyweights selling today at \$13.00. Fat sheep showed little price change, best ewes during the week reaching \$9.25, these being handyweights.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, January 21, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$12.50*	\$12.85*	\$12.10*	\$12.25*	\$12.00*
BULK OF SALES	11.70@12.40	11.85@12.75	11.50@12.00	11.75@12.20	11.65@11.85
Hvy. wt. (200-350 lbs.), med.-ch.	11.55@11.85	11.75@12.00	11.40@11.85	11.65@12.10	11.50@11.75
Med. wt. (200-250 lbs.), med.-ch.	11.65@12.15	11.85@12.50	11.65@12.10	11.85@12.25	11.65@11.80
Lt. wt. (100-200 lbs.), com.-ch.	11.45@12.50	12.15@12.85	11.85@12.10	11.90@12.40	11.75@11.90
Lt. lt. (130-160 lbs.), com.-ch.	11.25@12.60	12.40@12.85	11.90@12.10	12.00@12.60	11.85@12.00
Packing sows, smooth and rough	10.25@10.90	10.00@10.65	10.25@11.00	10.50@11.15	9.75@10.25
Sigtr. pigs (130 lbs. down), med.-ch.	12.50@13.00	12.25@12.85	12.00@12.50	12.00@12.00	12.00@13.00
Av. cost and wt., Wed. (pigs excluded)	11.88-234 lb.	12.11-230 lb.	11.62-238 lb.	11.88-250 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	9.75@11.75	9.25@11.15	9.35@11.25
STEERS (1,100-1,500 LBS.):					
Choice	10.65@12.00	10.50@11.50	9.85@11.15	10.00@11.25
Good	9.50@11.00	9.00@10.50	9.00@10.00	8.60@10.00	8.75@10.00
Medium	8.50@9.75	7.00@9.00	7.40@9.15	7.40@8.80	7.75@8.75
Common	7.00@8.65	6.25@7.00	5.75@7.75	5.75@7.00	6.00@7.75
STEERS (1,100 LBS. DOWN):					
Choice	11.00@12.50	10.50@11.75	10.10@11.50	10.00@11.50
Good	9.75@11.00	9.00@10.50	9.15@10.10	8.60@10.00	9.00@10.25
Medium	8.65@9.75	7.40@9.00	7.75@9.15	7.60@8.75	7.50@9.00
Common	6.75@8.65	6.00@7.40	5.60@7.75	5.50@7.00	5.80@7.50
Canner and cutter	4.50@6.50	4.25@6.00	4.35@5.00	4.25@5.50	3.50@5.50
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	8.75@12.00	8.75@11.00	8.50@11.00	8.25@11.25	8.00@10.25
HEIFERS:					
Good-choice (850 lbs. up)	7.00@10.75	7.00@10.00	6.65@9.85	6.75@9.75	6.75@9.50
Common-med. (all weights)	6.00@8.00	4.75@7.00	4.75@6.65	4.75@7.00	5.00@6.75
COWS:					
Good to choice	6.25@7.75	6.25@7.75	5.00@7.75	5.05@7.50	5.50@7.50
Common and medium	4.85@6.25	4.75@6.25	4.40@5.40	4.50@5.40	4.00@5.50
Canner and cutter	4.00@4.85	3.50@4.75	3.50@4.40	3.35@4.50	3.00@4.00
BULLS:					
Good-ch. (beef 1,500 lbs. up)	5.75@6.75	6.25@7.00	5.50@6.15	5.50@6.35	5.75@6.25
Good-ch. (1,500 lbs. down)	5.75@6.75	6.25@7.25	5.50@6.25	5.50@6.75	5.75@6.75
Can.-med. (canner and bologna)	4.75@6.00	4.25@6.00	4.25@5.75	4.25@5.00	3.75@5.75
CALVES:					
Medium to choice (milk fed exc.)	6.75@9.00	5.50@9.00	5.75@8.75	5.00@8.75	4.50@7.25
Cull-common	5.00@6.75	4.00@5.50	4.25@5.75	4.00@5.00	3.50@4.50
VEALERS:					
Medium to choice	10.25@14.00	10.00@14.50	8.75@11.00	7.50@11.50	9.00@12.50
Cull-common	6.50@10.25	5.00@10.00	4.75@8.75	4.50@7.50	4.50@9.00
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	13.25@15.25	13.00@14.85	12.50@14.00	12.75@14.40	12.25@14.50
Lambs, cull-com. (all weights)	12.00@13.25	11.00@13.00	11.00@12.50	10.00@12.75	10.00@12.25
Yearling wethers, medium to choice	10.25@13.25	10.00@13.25	9.75@12.50	9.75@12.75
Ewes, common to choice	5.75@9.50	5.00@8.75	5.00@8.50	5.00@8.60	4.75@9.00
Ewes, canners and cull	2.00@5.75	1.50@5.00	2.00@5.00	1.50@5.00	1.00@4.75

*Based on minimum of 50 head in one lot averaging above 130 lbs.

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KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Jan. 21, 1926.

CATTLE—Trade in beef steers and yearlings ruled dull throughout the week and closing prices are 25@40c lower. Although the quality of the offerings was somewhat improved over the previous week, very few arrived that sold above the ten dollar mark. Choice heavy beefs scaling 1,510 made the week's top at \$10.75, best medium weights reached \$10.25, and light yearlings brought \$10.50.

Bulk of the fed offerings that arrived sold from \$8.00@9.50 with a moderate supply selling from \$9.60@10.00.

The stock sold very uneven, good to choice cows and heavy heifers are 25@40c lower, and medium and light weight heifers held 10@15c. Other classes of she stock held around steady.

Bulls closed 25@50c off. Choice light veals held steady but less desirable veals and most killing calves are 25@50c lower. Top veals sold at \$11.50 on the close.

HOGS—Sharp and frequent price fluctuations featured the week's trade in hogs. On closing days of last week and the opening day of the present week prices worked sharply higher, but the gains were practically erased the following day and Wednesday. However, a stronger market today played values around 10@20c higher than last Thursday. Shipping orders were moderate but the limited receipts met a broad packer outlet. Light lights reached \$12.60 today while best lights sold from \$12.25@12.40. Packing sows are 60@75c higher with \$10.75@11.15 taking the bulk.

SHEEP—Depressed conditions in the eastern dressed meat market resulted in a sharp break in prices on both fat lambs and sheep. Fat lamb prices are 50@75c under a week ago, with best fed offerings at \$14.95 and the bulk selling from \$14.25@14.75.

Aged sheep although in limited quota suffered declines of 25@40c in most cases. Best fat ewes sold up to \$8.65, with most lots clearing from \$7.50@8.60. Aged wethers sold largely from \$8.50@9.25, the latter price being paid freely.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Jan. 21, 1926.

CATTLE—Liberal receipts and weak to lower prices for dressed beef resulted in prices for fed steers and yearlings working unevenly lower. Yearlings and light steers show the least decline ruling mostly 15@25c lower for the week, with some yearlings about steady. Weighty steers and medium weights, best yearlings \$10.25.

Good and choice cows and heifers declined 25@50c, common and medium grades 15@25c, while canners and cutters held about steady. Bulls closed the week fully 25 cents lower, and vealers held steady.

HOGS—Broad demand continued the outstanding feature in the hog division, and in face of liberal receipts the market acted creditably. The advance noted

early in the week was wiped out later and by way of comparison butchers and light offerings uncover a 10@15c loss, with packing grades strong to 25c higher than a week ago.

Thursday's bulk 200 to 280 lb. butchers ranged \$11.65@12.00, weightier butchers down to \$11.50. Desirable 160 to 200 lb. lights \$11.90@12.00, top 160 lbs. up at \$12.10. Odd lots 130 to 160 lb. Sections mostly \$12.00. Packing sows \$10.50@10.75.

SHEEP—Heavy liquidation coupled with a breaking market on dressed lamb were the outstanding features to the live lamb trade and general trend of prices downward.

Loss for the period quoted was 50@75c maximum decline being on weighty offerings. Today's bulk fed woolled lambs \$14.00@14.25, top \$14.60. Yearlings and sheep are weak to 25c lower.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

St. Paul, Minn., Jan. 20, 1926.

CATTLE—In line with the depressed market for dressed beef, live values have been under the hammer at all points, the decline locally amounting to a big 25c on better grade steers and fat she stock, other lights winding up on a steady to weak basis.

Best heavy beefs stopped at \$9.75 this week, desirable shortfeds netting \$9.00@9.50 with bulk of all steers and yearlings \$7.50@8.75. Fat she stock predominated at \$4.50@7.00 specialties selling upwards to \$8.75 for a load of yearling heifers and \$7.50 for a few individual cows.

Canners and cutters held at \$3.50@4.00, with sausage bulls largely at \$3.50@6.00. Beef bulls went at bologna prices, or around \$5.75@6.00.

Veal calves are back to their high point with a \$12.00 packer average.

HOGS—Butcher and bacon hogs are steady to slightly lower than a week ago, packing sows 50c higher, pigs steady. Sorted 160@180 lb. kinds brought \$12.00 today, 140@150 lb. averages, \$12.25, 190@300 lb. hogs, \$11.75@12.00; bulk packing sows, \$10.00 and pigs mostly \$13.00.

SHEEP—Reductions of 75c have been made in fat lamb values during the week, sheep holding about steady. Bulk of the fed lambs sold today at \$14.50@14.60, best \$14.65, fat natives mostly \$14.25.

Fat ewes are salable from \$7.50 to \$9.00.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Jan., 21, 1926.

CATTLE—Features of the week's trade were the unusually slow movement of beef steers and the decided decline administered this class. Compared with one week ago beef steers sold 50c lower; light yearlings and heifers 25@50c lower; beef cows 25c lower, best kinds off more; canners 10@15c higher; bulls steady.

Tops for week: matured steers and yearlings \$11.00; mixed yearlings \$9.50. Bulks for week: beef steers \$7.50@9.25; fat light yearlings and heifers \$8.75@9.25; plain heifers \$7.00@8.50; cows \$5.25@6.25; canners \$3.50@3.75.

HOGS—Hog prices have averaged higher this week than last but the present writing finds a low spot which on medium and heavy hogs is 10@20c under a week ago. Light hogs and under weights about steady.

The week's top is highest since early last October, being \$13.25 Monday and Tuesday, but replaced by a \$12.85 high mark Wednesday. Today two loads averaging 170 lbs. reached \$12.85. Bulk 190 lbs. down \$12.50@12.75; 190 to 220 lbs. \$12.25@12.50; 220 to 260 lbs. \$12.00@12.25; heavier kinds \$11.85@11.90; packing sows \$10.00@10.60.

SHEEP—With moderate receipts but weak demand fat lambs and yearling prices have made a 75c@1.00 descent. Lambs of good quality but wet fleeces brought \$14.50 and \$14.65 today and choice dry lambs would be lucky to beat \$14.85.

Top a week ago was \$15.75; choice yearlings late this week \$13.00; aged sheep steady; best ewes \$8.50@8.75.

SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Jan. 20, 1926.

CATTLE—The week is continuing to bring out fairly liberal supplies of cattle, the half week total, including 4,000 for today, being 13,700 and is slightly ahead of last week. Choice light and medium weight grades of beefs were steady today and have changed but little for the week. Other steers and yearlings are 15@25c lower for the week and finished slow today.

Top steers for the week, handy weights, sold at \$10.50, and heavies have sold at

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\$10.35, but bulk of the fair to good steers and yearlings have sold in a range of \$8.50@9.75, with common lots \$8.00 down to about \$7.00.

Bulk of killer she stock, \$5.50@7.00, but with good fat corn feds up to \$8.00 and higher, cannors and cutters, \$3.50@4.00 for bulk; best veal calves, \$10.00@10.50.

HOGS.—On a run of 20,000 hogs for today and 43,000 for the half week, bulk of business for today was at a 15¢25c decline in the price list, but the close was the best of the day and showed some of the early decline regained. Quality of hogs coming to this market is very good.

The best lights of 160 lbs. down sold at \$12.00@12.10; light and medium butchers, \$11.40@11.65; prime light butchers, \$11.75@11.90; good heavies, \$11.40@11.50.

Out sows are quoted at \$10.25@10.75. Pigs, \$12.00@12.25.

SHEEP.—Sheep and lambs, 25c lower with best ewes here selling at \$7.50 and best lambs at \$14.50.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Jan. 16, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	8,467	21,200	25,140
Swift & Co.	8,091	15,700	29,726
Morris & Co.	4,623	10,700	12,922
Wilson & Co.	6,709	15,600	10,113
Anglo-Amer. Prov. Co.	1,424	8,200	
G. H. Hammond Co.	3,748	7,500	
Libby, McNeill & Libby	1,736		

Brennan Packing Co., 6,800 hogs; Miller & Hart, 5,800 hogs; Independent Packing Co., 1,500 hogs; Boyd, Lunham & Co., 10,200 hogs; Western Packing & Provision Co., 6,900 hogs; Roberts & Onke, 8,200 hogs; others, 31,800 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,895	1,400	6,841	4,153
Cudahy Pkg. Co.	3,061	1,129	4,501	5,001
Fowler Pkg. Co.	1,078			
Morris & Co.	3,919	944	4,092	3,729
Swift & Co.	4,314	1,382	7,087	5,897
Wilson & Co.	4,320	734	10,294	4,228
Local butchers.	875	128	595	8

Total 21,062 5,719 33,410 23,016

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,508	16,880	8,007
Cudahy Pkg. Co.	5,399	14,841	8,394
Dodd Pkg. Co.	2,151	4,973	
Morris & Co.	3,623	7,652	4,020
Swift & Co.	6,303	11,212	10,578
Glassburg, M.	3		
Hoffman Pkg. Co.	76		
Mayenwich & Vail.	70		
Mid-West Pkg. Co.	59		
Omaha Pkg. Co.	69		
So. Omaha Pkg. Co.	105		
Lincoln Pkg. Co.	101		
Nagle Pkg. Co.	101		
Sinclair Pkg. Co.	390		
Wilson & Co.	153		
Kennett-Murray Co.	6,543		
J. W. Murphy	5,906		
Other hog buyers, Omaha.	16,149		

Total 24,484 83,858 30,999

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,560	8,507	2,350
Swift & Co.	4,015	9,632	4,040
Morris & Co.	2,466	6,930	1,530
St. Louis Dressed Beef Co.	1,851		20
Independent Packing Co.	1,201	4,940	107
East Side Pkg. Co.	1,375	5,582	
Hell Packing Co.	22	495	
American Pkg. Co.	220	426	56
Krey Packing Co.	225	357	
Sartorius	122	436	
Sleight Pkg. Co.	132	1,470	26
Butchers	13,076	49,811	1,924

Total 28,215 88,606 10,062

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,764	1,143	14,960	17,832
Armour & Co.	2,468	649	6,362	4,046
Morris & Co.	2,485	568	8,727	3,073
Others	4,382	473	9,293	1,850

Total 13,097 2,833 39,362 26,001

ST. LOUIS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	4,105	467	10,200	2,841
Armour & Co.	4,092	398	14,943	2,681
Swift & Co.	2,421	396	9,579	3,277
Sacks Pkg. Co.	197	15	2	
Smith Bros. Pkg. Co.	34	11	34	
Local butchers.	50	33	12	
Order buyers and packer shipments	3,525	4	27,990	

Total 14,424 1,324 71,762 8,790

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,040	886	1,288	8
Wilson & Co.	1,901	980	2,330	
Others	73	9	274	

Total 4,023 1,875 3,892 8

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers.	980	3,317	12,144	4,421
King & Co.	1,857	1,223	23,230	1,178
Moore Pkg. Co.	249	46	3,120	20
Armour & Co.	1,698	40	790	66
Indianapolis Abt. Corp.	3		1,020	
Hilgenmeier Bros.	169	24		
Brown Bros.	100		460	
Schussler Pkg. Co.	100		464	
Riverview Pkg. Co.	9		189	
Meier Pkg. Co.	102		283	
Indiana Prov. Co.	29		281	2
A. Wabritz.	15		31	45
Hoosier Abt. Co.	28			
Others	428	88	191	92

Total 5,700 4,791 46,948 5,824

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	784	137	4,144	196
Kroger Gro. & Bak. Co.	300	97	2,878	
Gus Juengling.	218	114		43
J. & F. Schroth Pkg. Co.	18		2,473	
H. H. Meyer Sons Pkg. Co.	35		2,200	
J. Hilbert's Sons.	197	9		11
Wm. G. Rehn's Sons.	189	60		
A. Sander Pkg. Co.	9		1,624	
Sam Gall.	1			226
J. Schaefer's Sons.	388	180		121

Total 2,139 606 13,328 597

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,082	902	7,507	607
Dodd Pkg. Co.	394	44	5,802	
Local butchers.	192			

Total 1,668 946 13,309 607

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,050	229	5,743	1,532
Armour & Co.	1,019	200	6,825	2,119
Blaney-Murphy	765	9	1,379	
Others	548	99	603	87

Total 3,382 537 14,550 3,738

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,049	4,100	30,370	3,171
Cudahy Pkg. Co.	505	1,119	1,148	48
Hertz & Rifkin.	231	88		
United Pkg. Co.	1,364	383		
Swift & Co.	5,396	6,363	46,218	4,485
Others	965	413	22,064	

Total 12,710 12,406 99,800 7,704

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending January 16, 1926, with comparisons:

	Week ending Jan. 16.	Prev. week.	Cor.
Chicago	34,798	34,809	37,519
Kansas City	21,062	21,219	25,169
Omaha	24,484	22,610	24,185
St. Louis	28,215	25,988	18,398
St. Joseph	13,097	9,747	10,281
St. Paul	14,424	11,548	
Oklahoma City	4,023	4,503	4,627
Indianapolis	5,700	6,497	6,779
Cincinnati	2,139	1,559	2,158
Wichita	1,668		2,171
Denver	3,382	2,951	6,079
St. Paul	12,710	11,943	7,907

Total 165,711 158,868 155,430

HOGS.

	Week ending Jan. 16.	Prev. week.	Cor.
Chicago	150,400	156,000	256,000
Kansas City	33,410	28,423	45,501
Omaha	83,858	96,431	126,015
St. Louis	88,006	81,883	74,688
St. Joseph	39,362	33,961	59,048
St. Paul	71,762	109,602	120,126
Oklahoma City	3,892	4,171	7,545
Indianapolis	46,948	48,991	79,990
Cincinnati	13,328	16,004	16,481
Wichita			8,627
Denver	16,200	11,564	16,845
St. Paul	14,550	12,020	13,192
St. Paul	99,800	112,267	106,520

Total 659,225 711,377 930,538

SHEEP.

	Week ending Jan. 16.	Prev. week.	Cor.
Chicago	72,001	56,617	53,856
Kansas City	23,016	18,696	21,125
Omaha	30,989	24,950	41,000
St. Louis	10,062	10,989	5,457
St. Joseph	26,901	24,609	20,330
St. Paul	8,780	10,764	13,674
Oklahoma City	4,627	5,21	5,66
Indianapolis	5,824	2,304	898
Cincinnati	597	718	698
Wichita			284
Denver	607		350
St. Paul	3,738	1,328	3,051
St. Paul	7,704	6,960	7,744

Total 190,256 158,074 168,038

RECEIPTS AT CENTERS.

SATURDAY, JANUARY 16, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	500	8,000	1,000
Kansas City	200	3,500	
Omaha	300	6,500	
St. Louis	300	4,000	300
St. Joseph	100	4,000	
St. Paul	200	6,000	
St. Paul	500	2,800	100
Oklahoma City	100		
Fort Worth	500	300	200
Milwaukee	100	200	
Denver	700	3,300	3,000
Louisville	100	8,000	
Wichita	300	1,200	
Indianapolis	200	4,000	1,000
Pittsburgh	200	1,500	500
Buffalo	500	1,500	100
Cleveland	200	1,500	400
Nashville, Tenn.		400	
Toronto	300	400	100

MONDAY, JANUARY 18, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	25,600	53,000	22,000
Kansas City	10,000	7,000	6,000
Omaha	8,500	10,500	12,000
St. Louis	9,500	15,000	3,000
St. Joseph	3,500	4,000	8,000
St. Paul	5,000	6,500	3,000
St. Paul	6,500	22,000	4,000
Oklahoma City	1,200	1,400	
Fort Worth	4,000	1,300	800
Milwaukee	300	1,000	
Denver	9,900	5,300	7,600
Louisville	2,000	1,200	400
Wichita	5,000	2,500	200
Indianapolis	1,200	4,000	500
Pittsburgh	1,500	2,000	200
Cincinnati	2,100	4,500	200
Buffalo	1,800	9,000	9,500
Cleveland	1,200	5,500	2,000
Nashville, Tenn.	300	1,100	
Toronto	3,500	1,700	1,400

TUESDAY, JANUARY 19, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	36,000	10,000
Kansas City	10,000	17,500	13,000
Omaha	6,500	14,500	2,500
St. Louis	3,500	7,000	4,000
St. Joseph	5,000	16,500	1,500
St. Paul	2,000	13,000	1,000
Oklahoma City	500	300	
Fort Worth	3,300	500	300
Denver	1,600	4,000	300
Milwaukee	2,300	2,300	1,300
Louisville	200	1,000	
Wichita	1,200	2,000	100
Indianapolis	1,200	8,000	300
Pittsburgh	100	500	300
Cincinnati	600	4,000	300
Buffalo	200	1,000	600
Cleveland	200	1,500	1,000
Nashville, Tenn.	100	900	
Toronto	1,100	1,300	300

WEDNESDAY, JANUARY 20, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	27,000	18,000
Kansas City	8,000	10,000	4,000
Omaha	8,500	21,000	9,500
St. Louis	5,000	17,000	3,000
St. Joseph	5,300	11,000	3,000
Sioux City	4,500	21,000	2,000
St. Paul	2,700	16,500	2,500
Oklahoma City	500	400	—
Fort Worth	3,500	300	500
Milwaukee	400	2,000	200
Denver	1,500	1,700	500
Mobile	220	2,000	—
Wichita	800	2,000	100
Indianapolis	1,400	7,000	800
Pittsburgh	100	1,500	500
Cincinnati	400	5,000	300
St. Louis	2,500	3,600	1,400
Cleveland	300	—	—
Nashville, Tenn.	100	800	—
Toronto	1,000	1,800	300

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Rumors fill the air in packer stock of trading at lower prices. The reports connect native steers with movement at 14½¢; heavy cows at 12½¢; branded cows at 12½¢ and light cows at 13¢ and 13½¢, a lot of 2,500 at the low level. Bids on all branded descriptions of steers were withdrawn and strenuous efforts made by all sellers to secure business at the previous sales levels. Native steers are reported available at 14½¢; Texas and butts while held for 15¢ are considered out of line in view of the position of native steers; Colorados are offered at 14¢ but find no outlets; branded cows rumored sold at 12½¢ or ¼¢ down; heavy cows 12½¢ rumored paid and reported offered on that basis; light cows 13@13½¢ rumored paid but not confirmed; native bulls are quiet at 11½¢ last paid; branded 9@10¢ for points. Further local small packer business in 2,000 January hides 13¢; buyers looking for further recessions.

COUNTRY HIDES.—The structure of the country hide situation is being shaken by the new low prices for packer and small packer stock and the threats of still lower levels on subsequent operations. Business in country stock at the moment is rather dull. All weight hides in the originating sections are quotable about 11½@11¾¢ delivered and selected. Heavy steers are quiet and nominal around 12½¢; heavy cows 10½@11¢; inside represents the views of buyers. Buff weights which have been available in grub free description at 11¾¢ are said to be nominal at 11½@11¾¢; extremes which have been available at 14¢ in grub free quality are considered top by buyers at 13½¢. Inferior merchandise proportionately less and weights 25@50 lbs. around 13¢ for top quality in the eyes of buyers. Branded country hides are quotable around 10¢ flat; country packers at 11@12½¢ with little interest manifested. Bulls are quoted around 9¢ top; country packer bulls are quoted at 10@11¢ asked; glue hides around 8@8½¢.

CALFSKINS.—Skins are similarly affected with hides because of the weak undertone to the market. Skins, however, are in a slightly different position in that there is nothing pressing for sale in any quarter and little likelihood of this condition developing, as this is the season for meager productions and most sellers are sold up closely. However, some offerings are noted in local first salted city calfskins at 21¢, the last trading level. In packer calfskins, January take-off is available in all quarters with 22¢ the asking basis. Operations in outside city calfskins have been moderate at prices in a range of 20@21¢ but the inside is considered the best that buyers would do at the moment. Resalted lines are quoted around 18¢ and country mixtures 17@17½¢ as to qualities. Deacons are scarce at \$1.20@1.30 for countries and cities \$1.40 asked. Slunks 90¢@1.00 asked; kip-skins have been quite dull hereabouts though indications from the east were that more interest was being manifest in such weights. Packers offer December-January skins at 19¢ for northerns and a cent less for southern, overweights 17½¢; city skins are offered at 18¢; there is little demand at the moment; countries 14@16¢ for lots.

MISCELLANEOUS MARKETS.—Dry hides are unchanged at 20@21¢ for types; dry salted 18¢ paid; horse hides are quiet and considered \$4.50@5.00 for country mixtures as to weights; demand is rather poor at the moment. Renderer hides, \$5.00@5.25 asked; packer pelts are quiet with asking rates at \$2.50@3.25 for

weights and the buyers talking \$2.25@2.90 as to lots; dry pelts 28@30¢ asked; pickled skins \$9.00@9.50; outside last paid.

New York.

NEW YORK PACKER HIDES.—City slaughter hides are quiet. Two killers have late January hides for sale and hesitate to accept last price of 14½¢ for natives, considering them worth a trifle more than butts which have sold at 14½¢ and Colorados at 13½¢. Efforts to get 14½¢, the price realized on Philadelphia packer steers, are being made. Cows are quiet at 13¢; bulls at 11¢ and spreads at 16¢ last paid.

OUTSIDE PACKER HIDES.—Outside packers are slowing up. The business in light average mid-western January all weight native hides at 13¢ causes most buyers to be wary of bidding that strong for the heavier averaging eastern stock. A couple of cars of eastern packer October-November-December steers sold at 15¢; also couple cars similar dating made 15½¢, recently. Eastern all weight cows are held at 13@13½¢ but the inside is considered the top of the market. Pacific coast hides are quiet, steers 13¢; cows 11½¢.

COUNTRY HIDES.—Country hides are weakening and most bids are quite low. Offerings are reported slightly more numerous. It is reported that 10,000 western heavy average extremes, up to 52 lbs. sold at 13¢ flat. Extra choice mid west extremes sold at 14½¢ selected. Car similar 25@50's made 13½¢ and some shippers still entertaining ideas of 14¢. In southern hides, several cars tick free 25@50's sold at 13¢ flat. About three cars southern packer 15@50's sold a little earlier at 14¢ flat. Canadian 25@50's are rated around 13¢ flat; some held a trifle higher, but the 13¢ price is considered top. Weights 50 lbs. up 11¢ flat.

CALFSKINS.—Inaction is the main feature in New York skins, induced entirely by the meager supplies. Demands for skins are still fairly good, but not pressed because of the small holdings. Light stock is in very good request. Mediums last made \$2.35@2.45 and heavies \$3.10@3.15. Penn. packer and city skins are strong right on the New York level. Other outside skins are steady in tone and quoted 5@15¢ discount as to descriptions, sections, etc. Untrimmed domestic skins are quiet and well sold up at 20@21¢.

FOREIGN WET SALTED HIDES.—Frigorifico material seems to have arrived at the trading level, as some 40,000 Argentine steers moved to U. S. tanners at \$39.50 or 18½¢ landed basis. This is a cent decline from the peaks at which Russia operated in poorer quality. Un-sold stocks are still fairly ample. Uruguay steers are listed around 19@19½¢ but the business basis is hard to define as yet. Slaughter and stocks of such hides are small. Cows are quiet. Type hides are reported as quietly moving at steady rates. Spot hides are quiet. Some Commissary Panamas are still unsold.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Jan. 16, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	3,725	9,599	8,971	21,145
New York.....	1,284	2,511	27,158	4,836
Central Union.....	4,311	1,999	190	25,477
Total.....	9,320	14,109	36,289	51,452
Previous week.....	8,770	14,912	31,085	55,514
Two weeks ago.....	7,500	8,289	29,161	54,753

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Jan. 16, 1926:

CATTLE.			
	Week ending Jan. 16, '26.	Prev. week.	Cor. week.
Chicago.....	34,798	34,800	37,519
Kansas City.....	26,781	26,896	30,850
Omaha.....	25,922	26,064	23,857
East St. Louis.....	16,628	13,789	14,018
St. Joseph.....	11,162	9,259	8,530
St. Louis.....	11,717	10,549	9,954
Cudahy.....	1,000	818	919
Fort Worth.....	10,124	10,304	8,309
Indianapolis.....	2,461	2,397	2,300
Indianapolis.....	5,040	5,912	2,731
Boston.....	1,879	2,190	2,549
New York and Jersey City.....	9,926	10,279	13,072
Oklahoma City.....	3,898	6,500	6,639
Total.....	163,386	154,486	161,247

HOGS.			
	Week ending Jan. 16, '26.	Prev. week.	Cor. week.
Chicago.....	150,400	154,000	256,000
Kansas City.....	33,410	28,423	45,501
Omaha.....	52,933	52,504	90,362
East St. Louis.....	43,014	39,351	52,836
St. Joseph.....	30,212	31,399	43,420
St. Louis.....	49,911	55,119	61,726
Cudahy.....	14,969	20,576	15,781
Ottumwa.....	18,125	16,075	18,987
Fort Worth.....	4,904	3,018	9,097
Indianapolis.....	21,550	21,458	24,593
Indianapolis.....	46,806	37,491	39,479
Boston.....	23,891	25,585	35,704
New York and Jersey City.....	61,295	59,000	72,380
Oklahoma City.....	3,892	4,171	7,545
Total.....	555,312	551,649	775,981

SHEEP.			
	Week ending Jan. 16, '26.	Prev. week.	Cor. week.
Chicago.....	72,001	56,617	55,866
Kansas City.....	25,016	18,086	21,125
Omaha.....	31,147	30,057	35,722
East St. Louis.....	10,449	13,431	6,302
St. Joseph.....	25,595	23,851	18,876
St. Louis.....	9,539	8,807	11,229
Cudahy.....	286	201	237
Fort Worth.....	1,744	1,145	1,222
Indianapolis.....	3,802	2,197	5,735
Indianapolis.....	1,465	777	237
Indianapolis.....	5,841	6,185	5,530
Indianapolis.....	55,211	47,007	44,878
Oklahoma City.....	8	21	66
Total.....	242,089	209,342	205,325

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending January 23, 1926, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending Jan. 23, '26.	Week ending Jan. 16, '26.	Cor. week 1925.
Spread native steers.....	@10½¢	@10½¢	@10¢
Heavy native steers.....	@15¢	@15¢	@17¢
Heavy Texas steers.....	@15¢	@15¢	@10½¢
Heavy butt branded steers.....	@15¢	@15¢	@16½¢
Heavy Colorado steers.....	@14¢	@14¢	@15½¢
Light Texas steers.....	@12½¢	@12½¢	@13½¢
Branded cows.....	@12½¢	@12½¢	@13½¢
Heavy native cows.....	@13¢	@13½¢	@15½¢
Light native cows.....	@13½¢	@13½¢	@15½¢
Native butts.....	@11½¢	@11½¢	@12½¢
Branded bulls.....	@9¢	@9¢	10½@11¢
Calfskins.....	@22¢	@22¢	26 @27¢
Kips.....	@19¢	@19¢	20 @20½¢
Kips, over.....	@17½¢	@17½¢	@18½¢
Calfskins, branded.....	@14½¢	@14½¢	@16¢
Slunks, regular.....	@1.00	@1.00	1.20@1.25
Slunks, hairless.....	@.60	@.60	.65 @.70¢

Light, Native, Butts, Colorado and Texas steers 10 per lb. less than heavies.

CITY AND SMALL PACKERS.			
	Week ending Jan. 23, '26.	Week ending Jan. 16, '26.	Cor. week 1925.
Natives, all weights.....	@13¢	@13½¢	@15½¢
Bulls, native.....	@10½¢	@10½¢	@11½¢
Br. str. hds.....	@12¢	@12½¢	@13½¢
Kip.....	@18½¢	@18½¢	24 @24½¢
Kip.....	@15½¢	@15½¢	@18¢
Slunks, regular.....	@1.00	@1.00	@1.15
Slunks, hairless.....	@.40	@.40	25 @40¢

COUNTRY HIDES.			
	Week ending Jan. 23, '26.	Week ending Jan. 16, '26.	Cor. week 1925.
Heavy steers.....	12 @12½¢	12 @12½¢	13 @14¢
Heavy cows.....	10½@11¢	11 @11½¢	@12¢
Bulls.....	11 @11½¢	11½@12¢	13½@13½¢
Extremes.....	12½@14¢	13½@14¢	15 @15½¢
Bulls.....	8 @8½¢	8½@9¢	9½@9½¢
Branded hides.....	9½@10¢	10 @10¢	11 @11½¢
Calfskins.....	15 @16¢	15 @16¢	18 @18½¢
Kip.....	14 @15¢	14 @15¢	15 @15½¢
Light calf.....	\$1.00@1.10	\$1.00@1.10	\$1.25@1.30
Deacons.....	\$1.00@1.05	\$1.00@1.05	\$1.10@1.20
Slunks, regular.....	\$0.90@1.00	\$0.90@1.00	\$1.00@1.15
Slunks, hairless.....	\$0.30@0.40	\$0.30@0.40	\$0.30@0.40
Horsehides.....	\$4.50@5.00	\$4.50@5.00	\$5.75@6.50
Hogskins.....	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

SHEEPSKINS.			
	Week ending Jan. 23, '26.	Week ending Jan. 16, '26.	Cor. week 1925.
Large packers.....	\$2.25@3.25	\$2.25@3.00	\$4.25@4.65
Small packers.....	\$2.25@2.90	\$2.25@2.65	\$3.75@4.00
Prs. shearings.....	\$1.40@1.65	\$1.40@1.65	@1.35
Dry pelts.....	\$0.28@0.30	\$0.28@0.29	\$0.37@0.40

ICE AND REFRIGERATION

ICE NOTES.

Seneca Ice & Fuel Company plans to enlarge its plant in Seneca, S. C., increasing daily capacity from 15 to 20 tons.

Hilldale Ice Company plans to erect a \$10,000 warehouse on College street, Jacksonville, Fla.

Marionville Cold Storage Company, Marionville, Mo., B. R. Coleman, president, plans to let contract in the near future for the erection of an addition to its present plant, at a cost of around \$85,000.

Arctic Ice Company plans to build a \$20,000 ice plant at 3800 Polk avenue, Houston, Tex.

Lexa Ice Company contemplates the erection of an ice plant and a 3,000-ton ice storage vault in Lexa, Ark., at a cost of around \$118,250.

C. Hoffberger & Company is increasing the capacity of its plant at Braddish and Baker streets, Baltimore, Md., from 100 to 200 tons.

W. F. Kennemer and M. D. Kennemer, 5327 Vanderbilt street, Dallas, Tex., plan to erect a 60-ton ice plant in San Angelo, Tex.

Williams-Beers Ice Company will build

a \$40,000 ice plant at the corner of 16th street and Tangerine avenue, St. Petersburg, Fla.

Houston Ice Company has let contract for the erection of an addition to its ice plant in Houston, Tex., at a cost of around \$30,000.

BIG REFRIGERATOR CAR ORDER.

One of the largest orders for refrigerator cars ever placed in this country was announced recently by the Union Pacific Railroad for the Pacific Fruit Express Co. The latter company is a subsidiary of the Union Pacific and the Southern Pacific.

The order as placed calls for 5,000 new cars to handle new business, and 41 to replace those retired from service during 1925. The approximate cost of the cars is \$16,000,000, and delivery will be made before next September.

This order, it is said, will increase the company's refrigerator car equipment to 38,369 cars. More than 23,000 refrigerator cars have been added by this company in the past five years.

COOLING THE MEAT MARKET.

The need for an efficient cooling system is as great in a retail meat market as it is in the packing plant. The dealer whose refrigerating plant is not efficient is struggling under a big handicap in the conduct of his market.

Retailers are coming to recognize this fact more and more, and are installing new equipment, or adding to their present cooling systems. The York Manufacturing Co., York, Pa., one of the leading manufacturers of ice making and refrigerating equipment, lists the following up-to-date retail meat dealers who have recently installed York equipment:

R. Ochman Meat Market, 1839 S. 11th St., St. Louis, Mo.; a one-ton self-contained refrigerating machine.

F. J. Rehers Meat Market, 1134 W. Manchester Ave., Los Angeles, Calif., a two-ton self-contained refrigerating machine.

Goldhammer Meat Market, Denver, Colo.; a two-ton self-contained refrigerating machine.

Fred. Terry Meat Market, Klamath Falls, Ore.; a two-ton self-contained refrigerating machine.

F. W. Ahern Meat Market, Edina, Mo.; one 3-ton refrigerating machine.

Raymond H. Hoefer Meat Market, Earlville, Iowa, a 1½-ton refrigerating machine.

National Meat Market, McKeesport, Pa.; a 3-ton refrigerating machine.

Valley Meat Co., Marysville, Calif.; a 3-ton refrigerating machine.

Merrell-Soule Co., market, Warsaw, N. Y.; one 12-ton refrigerating machine.

Tri-City Grocery Co., groceries and meats, Alton, Ill.; a two-ton self-contained refrigerating machine.

W. A. Marsh, groceries and meats, Port

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

Get the 1926 Stevenson Door Book

FREE It tells why Stevenson Regular Doors are the quickest, easiest, tightest sealing of all regular doors.

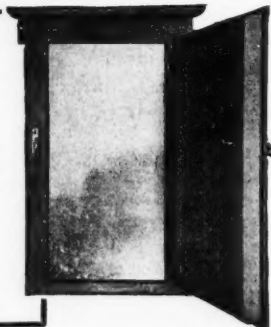
Tells all about the Stevenson's 1922 Door Closer; the Stevenson "Door that Cannot Stand Open;" the Stevenson Overhead Track Door with positive acting port shutter.

Write **TODAY** for your copy

Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.

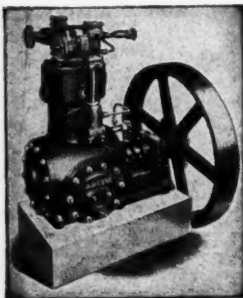


Refrigerating Points

What do you know about your refrigerating machines, the way they operate, and the results they get?

Watch for the column headed "Running the Refrigerating Plant," which will appear from time to time in THE NATIONAL PROVISIONER.

It may save you money.



The Arctic Junior Refrigerating Machine
Built in capacities of from 1 to 25 tons.

"There is an 'Arctic' near you"
which demonstrates its superiority

Giving lasting satisfaction to the meat trade has made Arctic Refrigerating Machines their choice.

We will gladly investigate and guarantee results for your particular problem

The Arctic Ice Machine Co.
CANTON, OHIO

Eliminate Superheated, Stagnant, Dead Air

from meat packing plants and refrigerated rooms. They exact a tremendous toll from the meat packing industry.

If the annual cost due to failure to provide modern methods of refrigeration and air conditioning within refrigerated rooms could be calculated it

would be found to run into thousands of dollars.

The march of progress has brought the highest development in the science of refrigeration and air conditioning. Modern science has discarded the old method which depends upon air circulation by gravity.

Today Browne's Forced Air Circulation and Humidity Control System

Patented United States, November 11, 1924—Canada, January 8, 1924
Other Patents Pending

is producing phenomenal, satisfactory results in Scientific
Refrigeration and Air Conditioning

The Guarantee

THAT PROTECTS THE PURCHASER

I GUARANTEE—that Browne's Forced Air Circulation and Humidity Control System, has proven by test and conditions to be the **Only** practical, modern, scientific method of Refrigeration and Air Conditioning ever offered to the packing house industry.

THAT—it Removes and Prevents Condensation and Accumulation of Moisture within refrigerated rooms, and upon the products therein, when operated according to instructions.

THAT—All heat and moisture are quickly removed, and all meat products rapidly and uniformly cooled to the desired temperature at a 20% to 30% saving in refrigeration, with an equal increased capacity in the cooling and handling of packing house products.

THAT—Cold,—Dry,—Clarified Air,—Even—Unvarying temperatures — are uniformly maintained throughout ALL parts—of the refrigerated rooms, when properly equipped with refrigerant pipes.

THAT—packing house, and other highly perishable food products—can be successfully carried under modern scientific refrigeration and air conditioning—in prime condition—from thirty (30) to ninety (90) days longer—than is possible wherein gravity air circulation is depended upon.

THAT—Waste, and early deterioration of packing house products are eliminated, and efficiency and conservation of meat products are obtained. Within sixty (60) days the possible accrued savings resulting therefrom, reimburses the expense of installing the system.

Browne's Forced Air Circulation and Humidity Control System, is scientifically and mechanically correct, made from the best material, by the highest skilled labor, and guaranteed against imperfections in material and workmanship.

A separate unit is required for each cooler or refrigerated room, the size and capacity depending upon the size of the room to be equipped, and the existing conditions therein, which must be eliminated. It can be installed **without** extensive alterations.

Estimated cost will be furnished **without** obligation.

Seeing is believing—Initial installations eliminate all skepticism. I am pledged by policy to see that every installation of my system renders satisfactory service.

Kansas City, Mo., U. S. A.
3103 Coleman Road, Dec. 15, 1925.

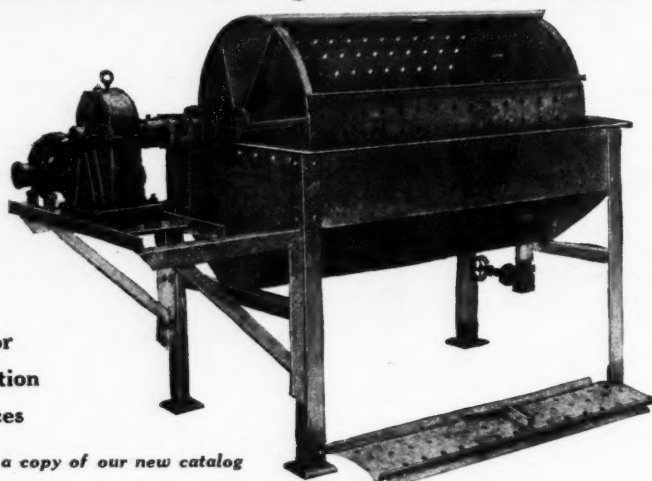
Milton H. Browne

Smoke Stick Washing Machine No. 305

**Saves
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and
Fuel**

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Information
and Prices**

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The Globe Company *Manufacturers of Packing House Equipment*
822-26 W. 36th Street, Chicago

Arthur, Texas; a two-ton self-contained refrigerating machine.

Barney Nadeau & Co., meat market, Powers, Mich.; a 1½-ton refrigerating machine.

Central Market Corp., meat market, Emeigh Run, Pa.; one 4-ton refrigerating machine.

Robert L. Currie Meat Market, Mono Lake, Calif.; a one-ton self-contained refrigerating machine.

Snodgrass Food Co., meat market, Greeley, Colo.; a one-ton self-contained refrigerating machine.

William R. Hauser Meat Market, 6023 Virginia Ave., St. Louis, Mo.; a one-ton self-contained refrigerating machine.

J. L. Wiese Meat Market, Lima, Ohio; a two-ton self-contained refrigerating machine.

Central Supply Co., meats and ice, Osaka, Va.; one 4-ton refrigerating machine.

H. S. Stern Meat Market, Logan, W. Va.; one 3-ton refrigerating machine.

Model Meat Market, Madison, Wis.; a two-ton self-contained refrigerating machine.

John Nepil Meat Market, Lyons, Ill.; a two-ton self-contained refrigerating machine.

De Santis & Constantine, butchers, Glens Falls, N. Y.; a two-ton self-contained refrigerating machine.

Cash Food Stores, Inc., butcher, Corn- ing, N. Y.; a two-ton self-contained refrigerating machine.

J. W. Ridgeway Meat Market, Edge- wood, Pa.; a two-ton self-contained refrigerating machine.

F. & M. Grocery Co., market, Johnson City, Tenn.; a two-ton self-contained refrigerating machine.

Foxworth & Taylor Market, Jefferson City, Tenn.; a two-ton self-contained refrigerating machine.

C. W. Dawes, butcher, Union City, Tenn.; one 2-ton refrigerating machine.

Webb & Company Meat Market,

Helena, Ark.; one 5-ton refrigerating machine.

Fred Blindbeutels Meat Market, Fergu- son, Mo.; a 3-ton refrigerating machine.

Easton & Skelton Meat Market, Tacoma, Wash.; one 3-ton refrigerating machine.

Stewart & Eachle Meat Market, Klamath Falls, Ore.; a ¾-ton refrigerat- ing machine.

John Heidelberg Grocery & Meat Mar- ket, Catonsville, Md.; one 2-ton refrigerat- ing machine.

Otto Stoltz Meat Market, Bryant, S. Dak.; one 2-ton refrigerating machine.

Alhambra Market, meat market, Mar- tinez, Calif.; one 3½-ton refrigerating ma- chine.

Jean Etchecopar Meat Market, Old River, Kern Co., Calif., one 4-ton refrig- erating machine.

L. L. Rericka Meat Market, Cleveland, Ohio; one 2-ton self-contained refrigerat- ing machine.

Coshocton Grocery Co., grocery and meat market, Coshocton, Ohio; one 2-ton self-contained refrigerating machine.

George Heimel, meat market, Lewiston, Pa.; one 3-ton refrigerating machine.

G. P. Ashurst Meat Market, Llanada, Calif.; one 2-ton self-contained refrig- erating machine.

Irvin & Kennedy Meat Market, 5th & A Sts., San Diego, Calif.; one 2-ton self-con- tained refrigerating machine.

Virginia Market, meat market, San Francisco, Calif.; a one-ton self-contained refrigerating machine.

William Nielander Meat Market, Pitts- burgh, Pa.; one 5-ton refrigerating ma- chine.

Guarinieu Bros. Meat Market, 1217 Blandina St., Utica, N. Y.; a one-ton self- contained refrigerating machine.

H. S. Winzler Meat Market, Archbold, Ohio; a one-ton self-contained refrigerat- ing machine.

Hammond's Market, Meat Market, Toledo, Ohio; one 2-ton self-contained re- frigerating machine.

E. C. Thompson Meat Market, Sedalia, Mo.; a 2-ton self-contained refrigerating machine.

Louis Sponheim Meat Market, Basin, Mont.; a one-ton self-contained refrig- erating machine.

Central Provision Co. Meat Market; South St. Paul, Minn.; one 3-ton refrig- erating machine.

E. C. Blocher Grocery & Meat Market, 1652 South Brown St., Dayton, Ohio; a 2-ton self-contained refrigerating machine.

Smith & Underwood Meat Market, Parkersburg, W. Va.; one 2-ton self-con- tained refrigerating machine.

H. P. Good & Son Meat Market, Irwin, Pa.; one 2-ton self-contained refrigerating machine.

Jacob Stockinger Meat Market, one 3- ton refrigerating machine.

Nittinger Market, meat market and pro- visions, Cape May, N. J.; a one-ton self- contained refrigerating machine.

Eureka Market, meat market, Clinton St., Montgomery, N. Y.; a one-ton self- contained refrigerating machine.

Koch & Paulus Meat Market, Council Bluffs, Iowa, one 2-ton refrigerating ma- chine.

Tolerton & Warfield Co., meat market and grocery, Sioux City, Iowa; one 2-ton self-contained refrigerating machine.

P. P. Lutz Meat Market, Akron, Ohio; one 2-ton self-contained refrigerating ma- chine.

C. B. Johnson Meat Market & Grocery, one 2-ton self-contained refrigerating ma- chine.

Matthew Spino Meat Market, Greens- burg, Pa.; one 3-ton refrigerating ma- chine.

Max Sander has equipped his meat mar- ket at 70 Main Street, Salamanca, New York, with an automatic direct expan- sion refrigerating system, including a 2- ton York self-contained refrigerating ma- chine.

MATHIESON Chemicals

Anhydrous Ammonia
Aqua Ammonia
Caustic Soda
Soda Ash
Liquid Chlorine
Bleaching Powder

The MATHIESON ALKALI WORKS Inc.
730 PARK AVE., NEW YORK CITY

CHICAGO
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Deal Direct with the Manufacturer

CORK INSULATION

There is a good reason why ex- per- ienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

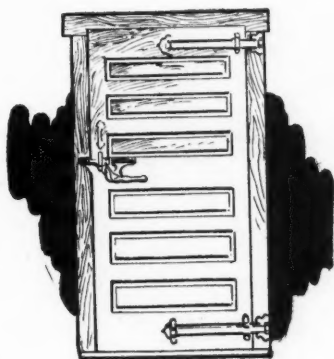
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United Cork Companies
Plant at LYNDHURST, N. J.

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Cleveland, O.	Baltimore, Md.

AGENTS
Milwaukee, Wis.



**1925 was the
Biggest Year
in Our entire
history! We
thank You..**

J. W. Jamison Jr.

JAMISON COLD STORAGE DOOR CO.

HAGERSTOWN, MARYLAND, U. S. A.

Chicago Section

C. M. Bell, of Powers-Begg & Co., Jacksonville, Ill., made a trip to the city this week.

James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., was in the city this week.

Jay C. Hormel, vice-president of Geo. A. Hormel & Co., Austin, Minn., was a Chicago visitor this week.

William A. Adler, well-known provision dealer of Milwaukee, Wis., made a short visit in Chicago this week.

William F. Price, general manager of the Dold Packing Co., Omaha, Nebr., was in Chicago again this week.

L. S. Dennig, of the St. Louis Independent Packing Co., St. Louis, Mo., was a business caller in the city this week.

E. C. Merritt, of the St. Louis Independent Packing Co., St. Louis, Mo., was in the East this week on a business trip.

E. G. James, well-known packinghouse broker, left the city early this week on a ten days' business trip through the South.

V. H. Munnecke, vice-president of Armour and Company, was in Denver this week attending the National Western Stock Show.

Chicago enjoyed a few days of real spring-like weather last week, all because Sam Stretch, the spice man, was in town for a brief visit.

John L. Shechy, one of the best-known packinghouse sales experts in the country, is now with the New Zanesville Packing Co., Zanesville, Ohio.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 30,155 cattle, 13,989 calves, 100,973 hogs and 39,000 sheep.

George Meares, formerly in the beef boning department of the Chicago Packing Co., has gone with the beef boning

department of the Western Provision & Packing Co.

Prices realized on Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, January 16, on shipments sold out, ranged from 8.00 cents to 21.00 cents per pound and averaged 14.35 cents per pound.



T. W. TALIAFERRO

President, Hammond, Standish & Co., Detroit. Elected President of the American Provision Export Corporation.

Lacy J. Lee, of Cross, Roy, Eberhardt & Harris, returned to Chicago this week after a five-weeks' trip to Cuba, the Panama Canal Zone and Central America. He went down by way of New York and returned via New Orleans.

C. A. Briggs, livestock weighing supervisor of the Packer and Stockyards Administration, Washington, D. C., was in

the city late in the week. Mr. Briggs is an authority on scales, and has contributed a number of articles to THE NATIONAL PROVISIONER on this subject.

Provision shipments from Chicago for the week ending Jan. 16, 1926, with comparisons, are reported as follows:

	Last week.	Prev. week.	Cor. week.
		1925.	1925.
Cured meats, lbs.	18,611,000	17,967,000	17,597,000
Fresh meats, lbs.	50,570,000	50,066,000	48,558,000
Lard, lbs.	11,229,000	12,086,000	8,198,000

NO STAGS FOR CHARLEY

Charley Roberts nearly took our head off for saying in the last issue that he killed 25 stags on the opening day at his new hog killing house. Now, anybody except an editor knows perfectly well that Charley never killed a stag in his life, even when out hunting. And they don't have any use for such pork critters at the Roberts & Oake plant. It was heavy butcher hogs, not stags, that went through the new hog dehairer so sweetly, and we hereby abjectly apologize to Charley.

M. C. Theis, northwestern representative, Wilson & Co., oleomargarine department, spent last week in Chicago on a combined pleasure and business trip. On January 12 he attended the golden wedding of his parents, which was a grand affair. There were nine brothers and sisters, with 28 grandchildren, present. Mr. Theis, Sr., celebrated his 79th birthday on the same day, which made it all the more interesting. He has two sons and one son-in-law engaged in the packing business.

APEC ELECTS OFFICERS.

Officers were elected for the ensuing year at the annual meeting of the American Provision Export Company, held this week in Chicago. The new officers are as follows:

President, T. E. Taliaferro, Hammond Standish Co., Detroit, Mich.; vice-presidents, L. S. Dennig, St. Louis Independent Packing Co., St. Louis, Mo.; T. E. Tower, Sullivan Packing Co., Detroit, Mich.; treasurer, J. C. Hormel, Geo. A. Hormel & Co., Inc., Austin, Minn. R. E. Chapman was again reelected secretary and manager.

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
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SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations, Investigations
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CONSTRUCTION

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
214 Erie Bldg. Packing House
Cleveland, O. Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Experience. Lower Construction Cost. Higher efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

Packing House Products

Oldest Brokers in Our Line

Tallow Grease Provisions Oils
The Davidson Commission Co.
Tankage Bones Crcklings Hog Hair

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
510 Murphy Bldg. Detroit, Mich. 155 Congress Street

D. I. Davis and Associates
624 South Michigan Avenue
CHICAGO, ILL.

Stadler, Levine & Cravin
Architectural & Mechanical Engineers
Packing Plants—Refrigeration
Plans and Supervision
29 Broadway NEW YORK

C. W. RILEY, Jr.
BROKER
2100 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallows
Offerings Solicited

PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Good Business

A Corner Conducted by John W. Hall.

SCHLAFEN SIE WOHL?

When we hear a bird loudly endorsing vegetarianism our backs arch like old Kilkenney cats when they see a bow-legged English bull-dog heaving into view. It's a dirty dig at our meat packer friends, clients and buddies—a brazen assault on their business and bankrolls—and consequently on our own.

We're strong for roast beef, steaks, ham, bacon and pork chops as helpful mediums to strength, health and virility. You bet we are!

We claim that inedible animal fats make mighty good soap, that animal ammoniates are just about the last word as animal feeding and fertilizer material.

Why shouldn't we? In the first place, this is all undeniably true. And in the second place, we are boosting the game of our friend, which is also our game.

All of which brings us to this: The Curled Hair business should get some real support from each and every person connected in any degree whatsoever with the meat packing industry.

The better the demand for Curled Hair the better price can be obtained from hog hair, cattle hair and cattle switches. If it were not for the Curled Hair industry, hog hair would become a fertilizer proposition, and we all know what this would mean from a standpoint of price.

It is up to all of us to cooperate with the Curled Hair people. When buying an automobile we should ask the salesman what is inside the seat covers. We should strongly express a desire for Curled Hair upholstery, and stress the advantage of such in the way of comfort and longevity. The same thing applies to the purchasing of upholstered furniture.

But most important of all, we should boost the use of Curled Hair in the manufacturing of mattresses. Anyone who has ever slept on a good Curled Hair mattress knows that it is so far superior to any other kind there is really no comparison.

The average person spends one-third of his time in bed and restful sleep is most certainly a prime asset to one's well being. A Curled Hair mattress is something everyone should have—it is the epitome of comfort, is 100 per cent sanitary and sterile, and is the most economical mattress that can be had.

True, it costs more than the ordinary felt, cotton or fibre affair, but it will outlast any of these, since properly taken care of it will last a lifetime. It can be re-covered when the covering requires renewal. The hair itself can be added to and re-worked at a very nominal cost—and it is a good bet all the way around, from start to finish.

Let us all pull together and help the fellows who are helping us, by using an animal product. They need, will appreciate and will reciprocate our combined assistance.

DEATH OF HERMAN ARNOLD.

Herman Arnold, one of the founders of the sausage manufacturing and packing firm of Arnold Bros., died Jan. 18 at his home, 534 Wellington avenue, Chicago, at the age of 82.

Born in Germany June 20, 1844, Mr. Arnold came to America at the age of 14. In 1863 he came to Chicago, and in 1868 he and his father founded the firm now known as Arnold Bros. Later his brothers, Adolph and Theodore, became partners. The company has been at the same location 656-666 W. Randolph street, Chicago, ever since, although it has been necessary to increase the capacity of the building many times.

About 12 years ago Mr. Arnold retired from active participation in the company's affairs. The present president of Arnold Bros., Hugo F. Arnold, is a son of the late Adolph Arnold, a brother of Herman Arnold.

Funeral services were held January 20, with interment in Graceland cemetery.

STANDING BEHIND PACKERS.

Editor THE NATIONAL PROVISIONER:

Your editorial "Some Points for Packers" in your issue of Jan. 16th is timely and right to the point, and applies as well to us, the manufacturers of "Boss" machinery for packers. We not only have to study and scheme how to lower production costs, increase outputs and better the quality of our products, but have to know the packing industry and the details of packinghouse operation in order to further the sale of our machines.

To become thoroughly posted, the younger men of our organization have joined Cincinnati's first meat packing class. In the picture of this class shown in the January 16th issue of THE NATIONAL PROVISIONER, the eight men in the back row are all connected with The Cincinnati Butchers' Supply Company. Three of them are sons and two are sons-in-law of the president, Charles G. Schmidt.

While the picture was being taken, Oscar C. Schmidt, head of the "Boss" machinery department, made the pertinent remark, "We stand behind the packers!" And we try to!

Yours truly,
The Cincinnati Butchers' Supply Company,
Chas. G. Schmidt, President.
Cincinnati, O., Jan. 19, 1926.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to January 22, 1926, show exports from that country were as follows: To England, 98,445 quarters; to continent, 57,919 quarters; others, none.

Exports for the previous week were: To England, 205,841 quarters; to the continent, 109,159 quarters; other ports, none.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zann.)

New York, Jan. 20, 1926.—Wholesale prices on green and S. P. meats: Pork loins, 27@28c; green hams, 8-10 lbs., 27@28c; 10-12 lbs., 26c; 12-14 lbs., 25c; green picnics, 4-6 lbs., 17@18c; 6-8 lbs., 16@17c; green clear bellies, 6-8 lbs., 25c; 8-10 lbs., 24@25c; 10-12 lbs., 24c; 12-14 lbs., 23c; S. P. bellies, 6-8 lbs., 21c; 8-10 lbs., 22c; 10-12 lbs., 21c; 12-14 lbs., 21c; S. P. hams, 8-10 lbs., 25c; 10-12 lbs., 24@25c; 12-14 lbs., 24@25c; 18-20 lbs., 23@24c; dressed hogs, 20½c; city steam lard, 15½c; compound, 13½@13¾c.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 11.....	28,703	4,886	70,507	24,000
Tues., Jan. 12.....	12,105	3,235	36,393	20,278
Wed., Jan. 13.....	11,157	1,082	14,762	17,465
Thurs., Jan. 14.....	11,901	3,825	32,788	31,071
Fri., Jan. 15.....	4,245	837	30,761	12,421
Sat., Jan. 16.....	412	168	8,000	917
Total last week.....	68,523	14,633	202,211	106,161
Previous week.....	65,062	18,831	212,623	92,409
Year ago.....	73,843	16,498	321,975	75,540
Two years ago.....	75,711	14,704	295,293	93,666

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 11.....	6,188	613	22,050	3,337
Tues., Jan. 12.....	3,788	38	11,780	7,704
Wed., Jan. 13.....	5,087	327	5,264	4,177
Thurs., Jan. 14.....	3,867	346	8,065	5,750
Fri., Jan. 15.....	2,177	57	7,325	8,403
Sat., Jan. 16.....	0	0	2,381	211
Total last week.....	21,107	1,381	56,865	29,582
Previous week.....	20,059	2,950	64,309	32,324
Year ago.....	23,709	2,298	85,670	20,018
Two years ago.....	24,042	2,012	74,946	34,787

Receipts at Chicago Stock Yards thus far this year to January 16, with comparative totals:

	1926.	1925.
Cattle.....	161,734	188,308
Calves.....	39,354	44,194
Hogs.....	490,328	838,962
Sheep.....	229,084	190,038

Combined weekly hog receipts at eleven markets for week ending January 16, with comparisons:

	Week.	Year to date.
Week ending January 16.....	741,000	1,623,000
Previous week.....	801,000	1,075,000
1925.....	1,025,000	2,056,000
1923.....	710,000	2,445,000

Combined receipts at seven markets for the week ending January 16, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Jan. 16.....	227,000	634,000	237,000
Previous week.....	212,000	683,000	212,000
1925.....	211,000	902,000	213,000
1924.....	215,000	840,000	229,000
1923.....	214,000	583,000	214,000

Combined receipts at seven points for 1925 to January 16, 1925, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	446,000	1,378,000	468,000
1925.....	478,000	2,149,000	438,000
1924.....	564,000	2,151,000	613,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number	Weight received.	Prices—lbs.	Top.	Average.
*This week.....	202,200	245	12.85	\$11.75	
Previous week.....	212,623	239	12.65	11.70	
1925.....	321,975	227	11.25	10.45	
1924.....	295,293	232	7.50	7.15	
1923.....	171,208	234	8.85	8.15	
1922.....	221,719	229	8.75	7.80	
1921.....	219,800	231	10.25	9.45	
Av. 1921-1925.....	246,000	231	\$ 9.30	\$ 8.60	

*Receipts and average weights for week ending January 16, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Jan. 16.....	\$ 9.70	\$11.75	\$ 8.25	\$15.50
Previous week.....	9.50	11.70	8.40	15.75
1925.....	9.10	10.45	8.10	18.10
1924.....	9.00	7.15	7.50	13.30
1923.....	9.25	8.15	7.75	13.65
1922.....	6.80	7.80	6.75	12.75
1921.....	8.55	9.45	5.15	10.55
Av. 1921-1925.....	\$ 8.70	\$ 8.00	\$ 7.20	\$13.65

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Jan. 16.....	47,300	144,700	76,700
Previous week.....	45,903	148,314	60,085
1924.....	50,074	236,305	55,522
1923.....	51,069	220,347	58,879
1922.....	47,034	98,986	58,152

*Saturday, Jan. 16, estimated.

Chicago packers' hog slaughters for the week ending Jan. 16, 1926:

Armour & Co.....	21,200
Anglo-American.....	8,200
Swift & Co.....	15,700
Hammond & Co.....	8,300
Morris & Co.....	10,700
Wilson & Co.....	15,900
Boyd-Lunham.....	10,200
Western Packing Co.....	6,900
Roberts & Oake.....	8,300
Miller & Hart.....	5,800
Independent Packing Co.....	1,800
Brennan Packing Co.....	6,800
Agar Packing Co.....	2,700
Others.....	29,100
Total.....	150,400
Previous week.....	156,000
Year ago.....	256,000
1924.....	226,400

(For Chicago livestock prices see page 38.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, January 21, 1926.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@23
10-12 lbs. avg.	@22 1/2
12-14 lbs. avg.	@22 1/2
14-16 lbs. avg.	@22 1/2
16-18 lbs. avg.	@21 1/2
18-20 lbs. avg.	@21 1/2

Skinned Hams—	
14-16 lbs. avg.	@23 1/2
16-18 lbs. avg.	@22 1/2
18-20 lbs. avg.	@22 1/2
20-22 lbs. avg.	@21 1/2
22-24 lbs. avg.	@21 1/2
24-26 lbs. avg.	@21 1/2
26-30 lbs. avg.	@21 1/2

Pieces—	
4-6 lbs. avg.	@15 1/2
6-8 lbs. avg.	@14 1/2
8-10 lbs. avg.	@13 1/2
10-12 lbs. avg.	@13 1/2
12-14 lbs. avg.	@13 1/2

Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@27 1/2
8-10 lbs. avg.	@26 1/2
10-12 lbs. avg.	@25 1/2
12-14 lbs. avg.	@24 1/2
14-16 lbs. avg.	@23 1/2

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@24 1/2
10-12 lbs. avg.	@23 1/2
12-14 lbs. avg.	@23 1/2
14-16 lbs. avg.	@22 1/2
16-18 lbs. avg.	@21 1/2
18-20 lbs. avg.	@21 1/2

Boiling Hams—(house run)	
16-18 lbs. avg.	@22
18-20 lbs. avg.	@22
20-22 lbs. avg.	@22

Skinned Hams—	
14-16 lbs. avg.	@23 1/2
16-18 lbs. avg.	@22 1/2
18-20 lbs. avg.	@22 1/2
20-22 lbs. avg.	@21 1/2
22-24 lbs. avg.	@21 1/2
24-26 lbs. avg.	@21 1/2
26-30 lbs. avg.	@21 1/2

Pieces—	
4-6 lbs. avg.	@15 1/2
6-8 lbs. avg.	@14 1/2
8-10 lbs. avg.	@13 1/2
10-12 lbs. avg.	@13 1/2
12-14 lbs. avg.	@13 1/2

Bellies—(square cut and seedless)	
6-8 lbs. avg.	@26 1/2
8-10 lbs. avg.	@25 1/2
10-12 lbs. avg.	@24 1/2
12-14 lbs. avg.	@23 1/2
14-16 lbs. avg.	@22 1/2

Dry Salt Meats.

Extra short clears, 35/45.	@15 1/2
Extra short ribs, 35/45.	@15 1/2
Regular plates, 6-8.	@12 1/2
Clear plates, 4-6.	@12 1/2
Jowl butts.	@11 1/2

Fat Backs—	
8-10 lbs. avg.	@11 1/2
10-12 lbs. avg.	@12 1/2
12-14 lbs. avg.	@13 1/2
14-16 lbs. avg.	@14 1/2
16-18 lbs. avg.	@15 1/2
18-20 lbs. avg.	@16 1/2
20-25 lbs. avg.	@17 1/2

Clear Bellies—	
14-16 lbs. avg.	@17 1/2
16-18 lbs. avg.	@17 1/2
18-20 lbs. avg.	@17 1/2
20-25 lbs. avg.	@17 1/2
25-30 lbs. avg.	@16 1/2
30-35 lbs. avg.	@16 1/2
35-40 lbs. avg.	@15 1/2
40-50 lbs. avg.	@15 1/2

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JANUARY 16, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.07 1/2	15.22 1/2	15.05	15.10
May	15.40	15.57 1/2	15.40	15.47 1/2
July	15.65	15.79	15.60	15.60
CLEAR BELLIES—				
Jan.				16.62 1/2
May				17.00

	Open.	High.	Low.	Close.
SHORT RIBS—				
Jan.				15.62 1/2
May				16.10

MONDAY, JANUARY 18, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.22 1/2-25	15.42 1/2	15.22 1/2	15.37 1/2ax
Mar.	15.37 1/2-40	15.62 1/2	15.37 1/2	15.60ax
May	15.55-60	15.77 1/2-80	15.55	15.70b
July	15.67 1/2	15.90	15.67 1/2	15.90ax
CLEAR BELLIES—				
Jan.				17.00n
Mar.	17.15	17.25	17.15	17.25ax
July				17.40b
SHORT RIBS—				
Jan.				15.87 1/2n
May	16.32 1/2	16.35	16.32 1/2	16.35b

TUESDAY, JANUARY 19, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.32 1/2	15.45	15.30	15.32 1/2ax
Mar.	15.67 1/2	15.67 1/2	15.50	15.62 1/2ax
May	15.45	15.80	15.60	15.65b
July	15.85	15.95	15.80	15.82 1/2ax
CLEAR BELLIES—				
Jan.				17.00n
Mar.	17.20			17.20
July				17.40n
SHORT RIBS—				
Jan.				15.87 1/2n
May				16.35n

WEDNESDAY, JANUARY 20, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.27 1/2-25	15.27 1/2	15.10	15.12 1/2b
Mar.	15.47 1/2-42 1/2	15.47 1/2	15.30	15.30
May	15.60-50	15.60	15.42 1/2	15.47 1/2ax
July	15.65	15.67 1/2	15.57 1/2	15.60
CLEAR BELLIES—				
Jan.				16.87 1/2ax
Mar.	17.15	17.15	16.87 1/2	17.05
July				17.25n
SHORT RIBS—				
Jan.				15.75n
May	16.30	16.30	16.10	16.20ax

THURSDAY, JANUARY 21, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.02 1/2	15.17 1/2	15.02 1/2	15.17 1/2
Mar.	15.30	15.37 1/2	15.30	15.37 1/2ax
May	15.37 1/2-35	15.51 1/2	15.35	15.52 1/2-55
July	15.52 1/2	15.67 1/2	15.50	15.67 1/2
CLEAR BELLIES—				
Jan.				16.87 1/2ax
May	16.90	17.00	16.90	17.00b
July				17.25n
SHORT RIBS—				
Jan.				15.75n
May				16.20n

FRIDAY, JANUARY 22, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.27 1/2	15.32 1/2	15.07 1/2	15.10ax
Mar.	15.45-50	15.50	15.30	15.30ax
May	15.60-62 1/2	15.67 1/2	15.45	15.45b
July	15.77 1/2	15.82 1/2	15.65	15.65ax
CLEAR BELLIES—				
Jan.				16.87 1/2n
May	17.00	17.10	17.00	17.00b
July				17.25n
SHORT RIBS—				
Jan.				15.75n
May	16.05	16.20	16.05	16.20

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, January 21, 1926, with comparisons, were as follows:

	Week ending Jan. 21.	Prev. week.	Cor. week.
Armour & Co.	12,220	11,783	17,475
Anglo-Amer. Prov. Co.	6,792	9,681	13,895
Swift & Co.	15,296	20,561	23,008
G. H. Hammond Co.	6,314	7,822	14,791
Morris & Co.	10,660	13,067	20,605
Wilson & Co.	17,570	16,067	19,851
Royd-Lunham Co.	9,188	9,276	11,887
Western Pkg. & Prov. Co.	7,160	8,252	12,160
Roberts & Oake	7,885	8,906	9,913
Miller & Hart	7,274	4,428	7,793
Independent Packing Co.	1,600	900	4,298
Brennan Packing Co.	6,120	7,075	7,890
Agar Packing Co.	2,600	2,000	1,311
Total	110,688	120,798	165,508

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	35	25	12
Rib roast, light end.	45	30	20
Chuck roast	26	20	14
Steaks, round	50	40	20
Steaks, sirloin, first cut.	50	35	22
Steaks, porterhouse	65	40	25
Steaks, flank	28	25	18
Beef stew, chuck	20	18	12 1/2
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	45	21
Legs	50	28
Stews	12 1/2	10
Chops, shoulder	24	10
Chops, rib and loin.	60	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin.	30	..

Pork.

Loins, whole, 8@10 avg.	25	@30
Loins, whole, 10@12 avg.	25	@27
Loins, whole, 12@14 avg.	24	@29
Loins, whole, 14 and over.	23	@32
Chops	..	@32
Shoulders	..	@22
Butts	..	@25
Spareribs	..	@14
Hocks	..	@22
Leaf lard, unrendered	..	@22

Veal.

Hindquarters	28	@38
Forequarters	18	@24
Legs	24	@35
Breasts	14	@18
Shoulders	12	@24
Cutlets	..	@50
Rib and loin chops.	..	@40

Butchers' Offal.

Suet	..	@ 6
Bone fat	..	@ 3
Shops, per 100 lbs.	..	@50
Calf skins	..	@19
Kips	..	@15
Deacons	..	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1 c. l. Chicago.	10 1/2	..
Double refined saltpetre, gran., 1 c. l.	6 1/2	6 1/2
Crystals	8	7 1/2
Double refined nitrate of soda, f. o. b. N. Y. & S. S., carloads.	3 1/2	3 1/2
Less than carloads, granulated.	4 1/2	4
Crystals	5 1/2	5
Kegs, 100@130 lbs., 1c more.
Boric acid, in carloads, powdered, in bbls.	9	8 1/2
Crystal to powdered, in bbls. In 5-ton lots or more.	9 1/2	9 1/2
In bbls. in less than 5-ton lots.	9 1/2	10
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or powdered, in bbls.	5 1/2	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk	..	\$ 7.40
Medium, car lots, per ton, f.o.b. Chicago, bulk	..	9.10
Rock, car lots, per ton, f.o.b. Chicago.	..	7.80
Sugar—		
Raw sugar, 90 basis.	..	@4.20
Second sugar, 90 basis.	..	@4.00
Syrup, testing 63 and 65 combined sucrose, and invert.	..	@31 1/2
Standard granulated f.o.b. refiners (2%)	..	@5.80
Plantation granulated f.o.b. New Orleans less (2%)	..	@5.10

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 MASS. AVE., INDIANAPOLIS, IND.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Jan. 23.	Cor. week, 1925.
Prime native steers.....	18 @ 20	19 @ 21 1/2
Good native steers.....	16 @ 18	18 @ 18 1/2
Medium steers.....	12 @ 16	14 @ 16
Heifers, good.....	13 @ 18	13 @ 18
Cows.....	9 @ 13	7 @ 11
Hind quarters, choice.....	@ 26	@ 27
Fore quarters, choice.....	@ 18	@ 15

Beef Cuts.

Steer Loins, No. 1.....	@ 38	@ 32
Steer Loins, No. 2.....	@ 30	@ 30
Steer Short Loins, No. 1.....	@ 50	@ 45
Steer Short Loins, No. 2.....	@ 38	@ 40
Steer Loin Ends (hips).....	@ 27	@ 24
Steer Loin Ends, No. 2.....	@ 26	@ 24
Cow Loins.....	@ 19	@ 20
Cow Short Loins.....	@ 20	@ 20
Cow Loin Ends (hips).....	@ 16	@ 18
Steer Ribs, No. 1.....	@ 28	@ 23
Steer Ribs, No. 2.....	@ 26	@ 23
Cow Ribs, No. 1.....	@ 18	@ 23
Cow Ribs, No. 2.....	@ 15	@ 18
Cow Ribs, No. 3.....	@ 11	@ 11
Steer Rounds, No. 1.....	@ 15 1/2	@ 14
Steer Rounds, No. 2.....	@ 15	@ 13 1/2
Steer Chucks, No. 1.....	@ 14	@ 12
Steer Chucks, No. 2.....	@ 13	@ 11
Cow Rounds.....	@ 12	@ 11
Cow Chucks.....	@ 10 1/2	@ 8
Steer Plates.....	@ 13 1/2	@ 10
Medium Plates.....	@ 13	@ 9 1/2
Briskets, No. 1.....	@ 16	@ 12
Steer Navel Ends.....	@ 11 1/2	@ 7
Cow Navel Ends.....	@ 8 1/2	@ 5 1/2
Fore Shanks.....	@ 6 1/2	@ 5 1/2
Hind Shanks.....	@ 6 1/2	@ 5 1/2
Rolls.....	@ 20	@ 15
Strip Loins, No. 1, boneless.....	@ 45	@ 50
Strip Loins, No. 2.....	@ 40	@ 50
Strip Loins, No. 3.....	@ 25	@ 40
Sirloin Butts, No. 1.....	@ 30	@ 30
Sirloin Butts, No. 2.....	@ 20	@ 30
Sirloin Butts, No. 3.....	@ 15	@ 18
Beef Tenderloins, No. 1.....	@ 70	@ 75
Beef Tenderloins, No. 2.....	@ 65	@ 65
Rump Butts.....	@ 18	@ 17
Flank Steaks.....	@ 18	@ 17
Shoulder Clods.....	@ 15	@ 15
Hanging Tenderloins.....	@ 10	@ 10

Beef Products.

Brains, per lb.....	@ 10 1/2	@ 11 1/2
Hearts.....	@ 9	@ 9 1/2
Tongues.....	@ 29	@ 30
Sweetbreads.....	@ 38	@ 42
Ox-Tail, per lb.....	@ 11	@ 12
Fresh Tripe, plain.....	@ 4	@ 4
Fresh Tripe, H. C.....	@ 6 1/2	@ 6 1/2
Livers.....	@ 10 1/2	@ 10 1/2
Kidneys, per lb.....	@ 9 1/2	@ 10

Veal.

Choice Carcasses.....	@ 20	@ 22
Good Carcasses.....	@ 17	@ 19
Good Saddles.....	@ 22	@ 20
Good Backs.....	@ 12	@ 16
Medium Backs.....	@ 12	@ 8

Veal Products.

Brains, each.....	@ 14	@ 15
Sweetbreads.....	@ 58	@ 60
Calif Livers.....	@ 40	@ 40

Lamb.

Choice Lambs.....	@ 29	@ 29
Medium Lambs.....	@ 27	@ 27
Choice Saddles.....	@ 30	@ 30
Medium Saddles.....	@ 28	@ 28
Choice Fores.....	@ 23	@ 23
Medium Fores.....	@ 22	@ 22
Lamb Eries, per lb.....	@ 32	@ 31
Lamb Tongues, each.....	@ 13	@ 13
Lamb Kidneys, per lb.....	@ 25	@ 25

Mutton.

Heavy Sheep.....	@ 13	@ 12
Light Sheep.....	@ 16	@ 16
Heavy Saddles.....	@ 15	@ 14
Light Saddles.....	@ 18	@ 18
Heavy Fores.....	@ 10	@ 8
Light Fores.....	@ 14	@ 14
Mutton Legs.....	@ 20	@ 21
Mutton Loins.....	@ 15	@ 14
Mutton Steer.....	@ 12	@ 10
Sheep Tongues, each.....	@ 13	@ 13
Sheep Heads, each.....	@ 10	@ 10

Fresh Pork, Etc.

Dressed Hogs.....	@ 25	@ 15
Pork Loins, 8@10 lbs. avg.....	@ 23	@ 17 1/2
Hams.....	@ 28	@ 16
Belies.....	@ 28	@ 14
Cals.....	@ 18 1/2	@ 15 1/2
Skinned Shoulders.....	@ 16	@ 15 1/2
Tenderloins.....	@ 48	@ 50
Spare Ribs.....	@ 14 1/2	@ 16 1/2
Leaf Lard.....	@ 16	@ 16
Back Fat.....	@ 17	@ 17
Butts.....	@ 19	@ 8
Hocks.....	@ 16	@ 8 1/2
Tails.....	@ 20	@ 12
Neck Bones.....	@ 4	@ 5
Tail Bones.....	@ 8	@ 7
Slip Bones.....	@ 9	@ 13 1/2
Blade Bones.....	@ 15	@ 8
Pigs Feet.....	@ 8	@ 15
Kidneys, per lb.....	@ 10	@ 11
Livers.....	@ 14	@ 16
Brains.....	@ 14	@ 16
Ears.....	@ 8	@ 19
Snouts.....	@ 11	@ 13
Heads.....	@ 10	@ 22

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@ 29
Country style sausage, fresh in link.....	@ 21
Country style sausage, fresh in bulk.....	@ 19
Country style sausage, smoked.....	@ 24
Mixed sausage, fresh.....	@ 18
Frankfurts in pork casings.....	@ 20
Frankfurts in sheep casings.....	@ 18
Bologna in beef middles, choice.....	@ 16
Bologna in beef middles, choice.....	@ 17
Bologna in cloth, paraffined, choice.....	@ 14
Liver sausage in hog bungs.....	@ 23
Liver sausage in beef rounds.....	@ 14
Head cheese.....	@ 17
New England luncheon specialty.....	@ 26
Liberty luncheon specialty.....	@ 18
Mixed luncheon specialty.....	@ 24
Tongue sausage.....	@ 18
Blood sausage.....	@ 18
Polish sausage.....	@ 16
Sausage.....	@ 17

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 51
Cervelat, new condition, in hog bungs.....	@ 20
Charinger Cervelat.....	@ 23
Farmer.....	@ 29
Holsteiner.....	@ 27
B. C. Salami, choice.....	@ 48
Milano Salami, choice, in hog bungs.....	@ 48
B. C. Salami, new condition.....	@ 24
Prisces, choice, in hog middles.....	@ 41
Genoa style Salami.....	@ 56
Pepperoni.....	@ 40
Mortadella, new condition.....	@ 52
Capicola.....	@ 43
Italian style hams.....	@ 43
Virginia style hams.....	@ 43

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	@ 11 1/2	@ 13 1/2
Special lean pork trimmings.....	@ 16 1/2	@ 17
Extra lean pork trimmings.....	@ 18	@ 18 1/2
Neck bone pork trimmings.....	@ 10	@ 10
Pork cheek meat.....	@ 9 1/2	@ 9 1/2
Pork hearts.....	@ 6	@ 6
Fancy boneless bull meat (heavy).....	@ 12	@ 12
Boneless chucks.....	@ 10 1/2	@ 11
Shank meat.....	@ 9 1/2	@ 9 1/2
No. 1 beef trimmings.....	@ 9 1/2	@ 9 1/2
Beef hearts.....	@ 6 1/2	@ 6 1/2
Beef cheeks, trimmed.....	@ 7 1/2	@ 7 1/2
Dr. canner cows, 300 lbs. and up.....	@ 8	@ 8
Dr. cutters, 400 lbs. and up.....	@ 8 1/2	@ 8 1/2
Dr. bologna hogs, 500-700 lbs.....	@ 10 1/2	@ 10 1/2
Beef tripe.....	@ 6	@ 6
Cured pork tongues (can. trim.).....	@ 16	@ 16

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce.....	@ 17
Beef rounds, domestic, 140 sets per tierce.....	@ 25
Beef rounds, export, 225 sets per tierce.....	@ 31
Beef middles, 110 sets per tierce, per set.....	@ 1.65
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	@ 20
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	@ 14
Beef weasands, No. 1, per piece.....	@ 16
Beef weasands, No. 2, per piece.....	@ 8
Beef bladders, small, per dozen.....	@ 1.45
Beef bladders, medium, per dozen.....	@ 1.85
Beef bladders, large, per doz.....	@ 2.25
Hog casings, medium, per bbl. 100 yds.....	@ 2.25
Hog casings, narrow, per lb. f. o. s.....	@ 3.00
Hog middles, without cap, per set.....	@ 20
Hog middles, with cap, per set.....	@ 20
Hog bungs, large prime.....	@ 24
Hog bungs, medium.....	@ 20
Hog bungs, small prime.....	@ 14
Hog bungs, narrow.....	@ 6
Hog stomachs, per piece.....	@ 9

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	7.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	34.00
Family back pork, 25 to 45 pieces.....	37.00
Family back pork, 35 to 45 pieces.....	38.00
Clear back pork, 40 to 50 pieces.....	35.50
Clear plate pork, 25 to 35 pieces.....	27.50
Clear plate pork, 35 to 45 pieces.....	26.50
Brisket pork.....	32.00
Beef pork.....	27.50
Plate beef.....	23.00
Extra plate beef, 200 lb. bbls.....	25.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.80	@ 1.85
Oak pork barrels, black iron hoops.....	2.00	@ 2.05
Ash pork barrels, galv. iron hoops.....	2.00	@ 2.05
White oak ham tierces.....	3.20	@ 3.20
Red oak lard tierces.....	2.37 1/2	@ 2.40
White oak lard tierces.....	2.57 1/2	@ 2.62 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 26
White animal fat margarine in 1 lb. cartons, rolls or prints, f. o. b. Chicago.....	@ 22 1/2
Nut margarine, 1 lb. cartons, f. o. b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less.).....	@ 22
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@ 16

DRY SALT MEATS.

Extra short clears.....	@ 15 1/2
Extra short ribs.....	@ 15 1/2
Short clear middles, 60-lb. avg.....	@ 17
Clear bellies, 14@16 lbs.....	@ 17 1/2
Clear bellies, 18@20 lbs.....	@ 17 1/2
Clear bellies, 25@30 lbs.....	@ 16 1/2
Rib bellies, 20@25 lbs.....	@ 17
Rib bellies, 25@30 lbs.....	@ 16 1/2
Fat backs, 10@12 lbs.....	@ 12 1/2
Fat backs, 12@14 lbs.....	@ 13 1/2
Fat backs, 14@16 lbs.....	@ 14 1/2
Regular plates.....	@ 13
Butts.....	@ 11 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@ 30
Skinned hams, fancy, 16@18 lbs.....	@ 31
Standard regular hams, 12@16 lbs.....	@ 29 1/2
Picnics, 6@8 lbs.....	@ 20 1/2
Standard bacon, 4@8 lbs.....	@ 24
Standard bacon, 10@12 lbs.....	@ 29
Standard bacon, 12@14 lbs.....	@ 26 1/2
Standard bacon strips, 6@7 lbs.....	@ 27
Cooked hams, choice, skin on, surplus fat off, smoked.....	@ 40
Cooked hams, choice, skinned, surplus fat off.....	@ 40
Cooked hams, choice, skinned, surplus fat off.....	@ 40
Cooked hams, choice, skinned, surplus fat off.....	@ 42
Cooked picnics, skin on, surplus fat off.....	@ 28
Cooked picnics, skinned, surplus fat off.....	@ 29
Cooked loin roll, smoked.....	@ 44

ANIMAL OILS.

Prime lard oil.....	17 1/2 @ 18 1/2
Extra winter strained.....	14 @ 14 1/2
Extra lard oil.....	13 1/2 @ 14
Extra No. 1 lard.....	12 1/2 @ 13
No. 1 lard oil.....	12 1/2 @ 12 1/2
No. 2 lard oil.....	12 @ 12 1/2
Pure neatfoot oil.....	16 @ 16 1/2
Extra neatfoot oil.....	12 1/2 @ 13
No. 1 neatfoot oil.....	12 1/2 @ 12 1/2
Acidless tallow oil.....	12 @ 12 1/2

LARD (Unrefined).

Prime, steam, cash tierces.....	@ 15.12
Prime, steam, loose.....	@ 14.32
Leaf, raw.....	@ 14.00
Neutral lard.....	@ 17.02

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@ 15.00
Pure lard, tierces.....	@ 15.25
Compound.....	@ 13.00

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 1/2 @ 13
Prime No. 1 oleo oil.....	12 1/2 @ 12 1/2
Prime No. 2 oleo oil.....	11 @ 11 1/2
No. 3 oleo oil.....	10 1/2 @ 11
Prime oleo stearine, edible.....	12 @ 12 1/2

TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	10 1/2 @ 10 1/2
Prime Pkrs. tallow.....	10 @ 10 1/2
No. 1 tallow, basis 10% f.f.a., 42 titre.....	9 1/2 @ 9 1/2
No. 2 tallow, basis 40% f.f.a., 40 titre.....	8 1/2 @ 8 1/2
Choice white grease, max. 4% acid, loose, Chicago.....	10 @ 10 1/2
White grease, max. 5% acid.....	9 1/2 @ 9 1/2
Yellow grease, 12-15 f.f.a.....	8 1/2 @ 8 1/2
Brown grease, 40 f.f.a.....	8 1/2 @ 8 1/2

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Val-ley points.....	9 1/2 @ 10
White decolorized, in bbls, c.a.f. Chicago.....	12 1/2 @ 13
Yellow, decolorized, in bbls.....	12 1/2 @ 12 1/2
Soybean stock, 50% f.f.a. basis, f.o.b. mills.....	@ 2 1/2
Corn oil in tanks, f.o.b. mills.....	10 @ 10 1/2
Soya bean oil, seller's tanks f.o.b. coast.....	11 @ 11 1/2
Coconut oil, seller's tank, f.o.b. coast.....	10 @ 10 1/2
Refined in bbls, c.a.f. Chicago, nom.....	14 @ 14 1/2

FERTILIZERS.

Blood, unground and ground.....	4.00 @ 4.25
Horn meal.....	3.15 @ 3.25
Ground tankage, 10 to 12%.....	3.25 @ 3.35
Ground tankage, 6 to 9%.....	2.85 @ 3.15
Crushed and unground tankage.....	2.75 @ 3.10
Ground raw bone per ton.....	30.00 @ 34.00
Ground bone per ton.....	26.00 @ 28.00
Unground steam bone per ton.....	20.00 @ 22.00
Unground bone tankage per ton.....	19.00 @ 24.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	2
No. 2 horns, 40 lb. average.....	1
No. 3 horns.....	1
Hoofs, black and striped.....	35
Hoofs, white.....	70
Round shin bones, heavier.....	90
Round shin bones, lights and med.....	55
Heavy flats.....	50
Light flats.....	45
Thigh bones, heavier.....	80
Thigh bones, lights and med.....	85
Buttock bones.....	50

Retail Section

Straight Talks With Meat Retailers

I — Does Your Trade Trust You?

Do your customers have confidence in you?

Can they send their children to your shop and be sure they will get what they are sent for?

Do other retail meat dealers in your neighborhood have confidence in you, and regard your competition as fair and square?

If you can answer "yes" to these three questions, your business is on a firm foundation.

This is the opinion of one of the best-informed men in the trade—W. C. Davis, marketing specialist of the U. S. Bureau of Agricultural Economics.

Mr. Davis has made a thorough study of retail meat market conditions all over the country. His report in 1925 created a sensation, because it told the trade frankly what was wrong with it.

Mr. Davis is writing a series of articles for THE NATIONAL PROVISIONER, based on his broad experience. He will discuss conditions actually as they are—not as they ought to be.

In his first article, which appears here, Mr. Davis declares that confidence is the basis of all business—and especially of the retail meat business.

Read his article—there are a lot of truths in it!

Can Retailer Succeed Without Confidence?

By W. C. Davis.

Success in business is measured by continuity, stability and permanency, and these are all dependent on confidence. Therefore, confidence is the foundation of business.

A period of temporary financial gain may be had through misrepresentation, and at the expense of confidence, but permanency of success and confidence are inseparable. While confidence is essential to the success of every business, my message is addressed to the hundred thousand and more retail meat dealers scattered throughout the country.

The recent study of the retail meat industry conducted by the Department of Agriculture has shown the need for confidence.

Not only is the confidence of the consuming public necessary, but there is need also on the part of retailers generally for greater confidence in themselves.

Damage Done by Dishonest Dealers.

Many things happened during and since the war which tended to impair public confidence in retail meat dealers, and as a consequence every branch of the industry suffered.

While the great bulk of retailers are entitled to public confidence, yet there are those in the industry who thrive, temporarily at least, through misrepresentation and substitution. In numbers they are small, but in influence they are great.

They thrive because there has been no accepted standard of quality in meats, by which consumers could be guided. The multiplicity of misleading terms used by the unscrupulous to advertise their inferior wares led to confusion and resulted in dissatisfaction. All such methods tend to impair and destroy rather than inspire confidence.

Sell Meats for What They Are.

What the industry needs more than anything else is complete restoration of public confidence, and this can be had only through correct representation of the product.

Meats must be sold for what they are. Every retail dealer needs the confidence of his customers, and the measure of his success is dependent upon how well he guards that confidence. Misrepresentation in every form must be eliminated. Permanence and stability of the industry require that this be so.

Think and Act Straight.

Then, too, there is the moral side of

human nature, and the subconsciousness of our inner selves by which our thoughts and actions are registered. When performed conscientiously, the practice becomes second nature and life is filled to overflowing with that which satisfies. If, on the other hand, deceit, misrepresentation and substitution are all a part of our code, the very essence of our being becomes repugnant, and periods of retrospection are but nightmares filled with our misdeeds.

These thoughts are all the more important, since business has formed and is forming habits of straight thinking and right acting, because it has been abundantly demonstrated that in the last analysis they are economically sound habits. In reality, there is no other sure foundation on which to build a permanent business structure.

This being true, why retard progress longer? Public confidence is vital to the success of any business. And to the retail dealer in food products, particularly, it is his most valuable asset. No retail dealer can hope to succeed without it.

The deficiencies of the industry are known, and constructive forces are already at work. In fact, much has been accomplished. Future progress, however, will depend upon individual effort.

Consumers Must Be Educated.

No dealer, however small his business may be, can afford to shift this responsibility. Misrepresentation has impaired public confidence and as a consequence meat consumption has suffered. Confidence must be restored. Individual effort will count, but concerted effort on the part of every dealer is essential to ultimate success.

Consumers generally lack knowledge of quality in meats. For the sake of stability in the industry, they must be educated. And half way measures won't do.

All practical meat retailers know quality.

Therefore, no one is better qualified, or has better opportunities to instruct consumers concerning differences in quality.

This, of course, involves uniformity. United States official grades for beef will shortly be established. These grades have virtually already become standard for the country through constant use in the larger markets. The grades are not unknown to retailers generally.

Sell Meats by Standard Grades.

Meats will eventually be sold according to standard grades. Why not set our house in order now, sell meats for what they are, and reap the benefit?

All interests are agreed that it is best for the industry at large. Conscientious effort on the part of retailers generally will hasten the restoration of public confidence—absolute, unshakable confidence—the retailer's most valuable asset. Business cannot succeed without it.

[Another article by Mr. Davis will appear in an early issue of THE NATIONAL PROVISIONER.]



W. C. DAVIS

Retail Expert of the U. S. Department of Agriculture, who is writing a series of articles for retailers especially for THE NATIONAL PROVISIONER.

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered.

Address your inquiries to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Cure for Ice Box Moisture

Meats that become wet and slimy in the cooler are a big source of loss and annoyance to the retailer. Here is a dealer who is having this kind of trouble, and writes for a remedy, as follows:

Editor The National Provisioner:

Please advise me how to prevent moisture from collecting on the under side of the bunker pan in my cooler. I secure satisfactory temperature, but the moisture dripping onto the meats makes them slimy and they will not keep in good condition.

Your trouble is due to having a bunker pan that either is not insulated or is not sufficiently insulated. Insulate your pan with 2 inches of cork-board, set up and sealed in hot asphalt, and you will have no further difficulty with moisture collecting on the under side.

Your trouble is one that is only too frequently found in coolers. The top side of the bunker pan is in contact with 32° F. water, which thoroughly chills the pan, and unless properly insulated will cause moisture to collect on the under side of the pan.

If you were having difficulty in securing air circulation through your cooler, there would be moisture deposits in other parts of the cooler, and you would have difficulty in securing the proper temperature in your cooler.

LOCAL AND PERSONAL.

W. J. Elliott has sold his meat market in Dassel, Minn., to Vern Bach.

William Devereaux has sold his Central Cash Market in Corry, Pa., to George A. Stockton.

Ben Rugh has sold his meat market in Lancaster, Pa., to Fred Thimmes.

M. L. Griffin has sold his meat market in Tarentum, Pa., to J. C. Bednar.

A new meat market has been opened in Warren, Ohio, by John Israel.

A new meat market has been established in Mabel, Minn., by E. M. Jetson and son Ellsworth.

Floyd Martin has sold his interest in the meat market in Owatonna, Minn., to his partner, I. W. Kenyon.

Fred Smaha has sold his meat market in Red Oak, Ia., to A. D. Anderson.

Nick Sardotz has sold his meat market in Golden Valley, N. D., to Wolf and Fischer.

A new meat market is soon to be opened in Blair, Wis., by C. E. Bollom.

A new meat market and grocery has been established at 706 West Central avenue, Ft. Worth, Tex., by Hornsby & Baker.

John Hammel has opened a new meat market in Longmont, Colo.

A new meat market has been opened at 10th avenue N. E., and Ravenna boulevard, Seattle, Wash., by J. L. Crawford.

A new meat market has been opened in Hilbert, Wis., by Paul Jantz and Ed. Jantz.

A new meat market has been opened in Marion, Ind., by Gerald Beam and Ray Albright.

A new meat market has been established at 2407 Station street, Indianapolis, Ind., by Spaulding & Withers.

Louis J. Kramer has opened a new meat market in Charles City, Ia.

Eli Matthews has sold his meat market in Mansfield, Ark., to J. B. Fields.

Peoples Meat Market, owned by Herman Walner at 1010 East Fourth street, Waterloo, Ia., was recently destroyed by fire.

Grover Carr has sold his Central Meat Market in Wakefield, Nebr., to W. N. Wilkins.

George W. Stephens has sold his Lawrenceburg Meat Company in Lawrenceburg, Tenn., to John W. Scott and C. H. Craig.

Weisbrod & Son have sold their meat market in Clintonville, Wis., to Elmer Lang, Henry Laux and Alfred Hoffman.

Frank Jacquelin has sold his meat market in North Charleroi, Pa., to George Melenzyer and son.

A new meat market has been opened at Stone Church road and Main street, Elm Grove, Wheeling, W. Va., by C. F. Renke and F. W. Forsch.

Damar & Son have sold their meat market in Sturgis, Mich., to Jess Taylor.

John G. Mock has sold his meat market in Laingsburg, Mich., to Rose, Howard and Vail.

A new meat market has been opened in Three Rivers, Mich., by Lyle Castner.

J. Davidson has opened a new meat market in Doleta, Calif.

A new meat market has been opened in the Guaranty Bank Building, Centralia, Wash., by John A. Eaton.

The Boise Butcher Co., Boise, Ida., has suffered a fire loss of \$7,000.

J. E. Vanderbogart has purchased the meat market at 5607 Rainier Ave., Seattle, Wash., from W. J. Hughes.

F. S. Beeman has purchased the Fisher Market, Bonner Springs, Kans.

The Hendrix Quality Market has opened in the meat and vegetable business in Ely, Nev.

E. B. Fowler has purchased the Filer Meat Market from Geo. F. Pfeifer and Fred J. Klass, Filer, Ida.

Campbell's Meat Market has succeeded to the business of Popp's Market, Kinsley, Kans.

Fred Jackson & Co. have opened a meat market in the Frank Strode building, Billings, Okla.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

A Simple System of Retail Bookkeeping

A new simple system of bookkeeping for the retail meat dealer has just been put on the market.

It is known as "Lindquist's Ideal Accounting System" for retail meat and grocery dealers.

The author, Roy C. Lindquist, has made extensive surveys in retail meat markets all over the country for the past several years, and knows what the retailer needs.

He has given him this in his "ideal accounting system."

It is easy, complete, accurate.

The binders, with enough bookkeeping sheets to last two years, cost only \$20.00 postpaid.

Send your order with check to

The National Provisioner

Old Colony Bldg., Chicago, Ill. The complete system, with full instructions for keeping the accounts, will be sent you promptly.

The meat market of Skime Bros. in Leonard, Minn., has been destroyed by fire.

Peter Mani has engaged in the meat business in Lewiston, Ida.

TOLEDO DEALERS' OFFICERS.

Installation of officers was the principal order of business at the recent meeting of the Toledo Retail Meat Dealers Association. The new officers are as follows:

President, Gus Williamson; first vice-president, Charles W. Hesse; second vice-president, Frank Reber; third vice-president, Ernie Leirer; secretary, August Weinandy; treasurer, Fred Boysen; master-at-arms, Julius Brodersen; inside guard, Joseph Lenga; outside guard, J. F. Krueger; trustees, Frank Reber, August Schmidt and Ben Seligman. The board of directors consists of the above officers.

The association has just closed its first sausage campaign. This was quite successful, and plans are already being laid for another, to be put on in the near future.

It is also planned to put on a school in meat retailing with the assistance of Ohio State University. Secretary Weinandy has been instructed to send a questionnaire to the members of the association for an expression of opinion. It is hoped to have at least 50 enrollments for the school, as over half that number are already pledged.

Future activities of the association include a dance on February 3 and the annual macaroni supper and dance at the Labor Temple on February 16.

New York Section

Laurance Armour of Chicago was a visitor to the city this week.

J. A. Whitfield, president, J. A. Whitfield Company, Washington, D. C., was in New York during the week.

E. C. Tompkins, of the provision department, Swift & Company's central offices, New York, is spending a week in Chicago.

Elmer Schenk, youngest of the seven famous Schenk Brothers, Columbus Packing Co., Columbus, Ohio, with his bride spent a honeymoon in New York recently.

J. W. Burns, who has lately been made president of the United Chemical and Organic Products Company, Chicago, and Dr. Arthur Lowenstein, former president, are in New York this week.

The popular Elisha Howe, of Swift & Company's New York organization, is sailing for South America on a two months' leave of absence. Mr. Howe will leave New York Saturday on the S. S. Voltaire.

T. G. Lee, superintendent of city territory, J. A. Hetherington and F. A. Benson, superintendent of country territory, Armour and Company, New York, returned from Chicago early this week, where they were attending the annual superintendents' meeting of the company. They were very much impressed by the manner in which each detail was handled, every step being taken up on schedule time. Mr. Lee spoke for a half hour, his subject being "selling rail stock (beef, sheep, lambs and calves) from the branch house viewpoint."

The regular annual meeting of the Hofco Fellowship Club, of New York City, employees of the J. S. Hoffman Co., Inc., was held on January 2, 1926, and very important business was discussed. Also the board of governors was directed to plan for an elaborate affair to be held the latter part of January. New officers for the year 1926 were elected, as follows: President, M. Blumberg; vice-president, W. Barney; secretary, Miss Irene Rice; treasurer, L. Lesser; board of governors: F. R. Terrell, I. Myers; B. G. Liss; B. Levy; D. Netter.

Among the Master Butchers

Election of officers was the principal order of business at the meeting of the Brooklyn Branch, New York State Association of National Retail Meat Dealers of America last Thursday. The officers elected for 1926 are: President, William Helling; first vice-president, William Schneider; second vice-president, Anton Hehn; recording secretary, Leonard Susel; financial and corresponding secretary, H. Hertzog; treasurer, Joseph Lehner; orator, John Lackner. State President Fred Hirsch has been requested to install the officers at the next meeting, January 28th.

O. Edward Jahrsdorfer, a past president of the branch, was present and spoke of a practice that prevailed around the holidays when banks and other large corporations bought poultry at wholesale, selling to their employees for the same price. Mr. Jahrsdorfer thought this took the trade of regular customers away from the butcher. A lively discussion followed, in which Albert Rosen and others told of other practices prevailing at that time.

At the next meeting, January 28th, there will be discussions on how to run a retail business on a percentage basis.

Ladies Auxiliary.

On Wednesday afternoon, January 27th, the Ladies' Auxiliary, New York State Association, National Retail Meat Dealers of America, will have an open meeting. Each member is requested to bring a friend, or a member who has not been attending meetings regularly. There will be some surprises in the way of entertainment. Mrs. R. Schumacher is chairlady of a novelty game, which means a barrel of fun. A short business meeting will precede the entertainment, at which suggestions on the theatre party to be held shortly will be heard. The meeting will be held in room 818, No. 250 West 57th Street, New York City.

DINNER TO ARMOUR PILGRIM.

A farewell dinner to A. W. Jones, of the Armour offices at Jersey City, on the occasion of his departure for the new Armour plant at Fargo, N. D., where he is to be office manager, was held on January 12 at the popular Braunstein dinner club of North Hudson, N. J. It was a surprise and when Mr. and Mrs. Jones arrived to have a quiet dinner with a friend they were amazed to find 65 plant employees assembled to greet them.

Seated at the guest table were A. D. Sullivan, general manager; W. J. Grace, general superintendent; J. J. Moone, office manager; the guests of the evening, Mr. and Mrs. A. W. Jones; O. Schuler, office manager of Joseph Stern & Sons, New York City, and assistant office manager, J. Kelleher.

Mr. Moone acted as master of ceremonies, and after a few well-chosen remarks introduced the various speakers. Mr. Sullivan presented Mr. Jones with a gift of remembrance from his associates in the plant, and at the conclusion of the dinner the dance was on for the evening and continued until the wee hours.

Mr. Jones came to Jersey City in 1923 from the Morris organization at Kansas City, and had become a great popular favorite. He was soon made assistant office manager, and now goes to an important Western plant as office head.



A NEW WAY TO USE DRESSED MEATS.

Resourceful burglars in Cincinnati, Ohio, recently found a new use for dressed meats. When they entered the office of the People's Packing Co. to rob the safe they piled several hundred pounds of meats in front of the safe door to deaden the sound of the explosion.

It worked successfully, as shown in the picture. The yeggs got away with around \$6,000 in cash.

Coats and Aprons of the Better Kind *Service as it Should Be*

Masters Butchers' Laundry Association, Inc.

An Organization of Butchers, by Butchers, for Butchers

Butchers' Building, 631-641 Atlantic Ave.

Nevins 6157-6563

BROOKLYN, N. Y.

Helping Meat Retailers to Advertise

As a means of assisting retail meat dealers to sell their product, the National Live Stock and Meat Board within a short time will issue to practically every daily newspaper in the country, and to many weekly papers, a series of thirty-three newspaper advertisements. The advertisements will be printed in a large, newspaper style folder, together with reading matter of interest to the housewife and of value to the retailer, which the papers may print along with the advertisements.

The campaign will be given free to the papers to sell co-operatively to groups of retailers in their town or to individual dealers. Many retailers who are not in a position to buy a satisfactory amount of space alone in a large paper will find in this campaign an opportunity to have their names signed to advertisements which are large enough so that everyone will see them, and yet will have to pay only a fraction of the cost, if they co-operate with other dealers in other neighborhoods of their city.

What the Ads Cover.

The range of the advertisements is wide. Beef, veal, and lamb, sausage, and meat's food value all are included.

Most papers will plan a weekly campaign, covering thirty weeks, twenty-six weeks, fifteen weeks, or any other desired length.

There are for instance, three beef round advertisements and three on beef chuck. When rounds are dragging, a round advertisement can be used. When chucks are moving slowly, a chuck advertisement is the one to choose. Similarly, the veal shoulder and lamb breast advertisements may be selected.

The advertisements not only tell of the

uses of the various slow-moving cuts, but also emphasize the fact that these cuts can be made into delicious dishes when properly prepared. Every advertisement is accompanied by two or more recipes for using that cut. Many of the advertisements contain a "box" telling about the value of meat as a food, the sort of thing housewives are looking for these days, when other food industries are telling how valuable their foods are.

The advertisements will do more than sell a large quantity of meat just after they appear. They will bring to the store new customers—housewives who appreciate the dealer's efforts to tell them more about meat. And customers who read the advertisements will try the less-known cuts, in many cases for the first time, and come to use them often. This means that they will eat more meat and thus build up a greater volume for the dealer.

Appreciate Value of Advertising.

This series was prepared, according to a statement by R. C. Pollock, managing director of the Board, because the directors of that organization, which includes in its membership representatives of all branches of the meat industry—producers of live stock, commission men, packers, and retailers—realize that meat dealers everywhere are beginning to appreciate more the value of forceful advertising.

In the past many retailers have felt that they could not afford large advertisements, and consequently they have not reached the public as much as they wished to. The new series being issued by the Board just fits the needs of these dealers.

Every one of the advertisements—except for three dealing with food values—is one-fifth page in size or larger. Several will cover two-fifths of a page, and fifteen are a quarter page in size.

Set up with plenty of attention-getting

white space and bold, vigorous type, these advertisements are bound to catch the readers' eye.

With, say, ten dealers in a city contributing to the cost of the campaign, any dealer can afford to participate, for he would have to pay only one-tenth of the cost. And, since the retail meat business is mostly a neighborhood matter, the results for every dealer whose name is signed are practically as good as though he paid the entire cost himself.

One special feature of the series is the excellent illustrations. Every advertisement contains one, each of which would cost a dealer \$50 if he bought it for himself alone. The Board is paying for them as a part of its campaign to aid the retail end of the industry.

[Copies of the twelve-page folder in which the advertisements are being reproduced will go out to every newspaper in every city of 5,000 population and over shortly after January 1, 1926. Ask the advertising manager of your favorite paper to let you see the folder. If he has not received one for any reason, write to the National Live Stock and Meat Board, 407 South Dearborn Street, Chicago, or to THE NATIONAL PROVISIONER, and a copy will be sent to you personally.]

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.

BOSTON

MASS.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, top.....	@11.50
Cows, canners and cutters.....	2.75 @ 4.25
Bulls, bologna.....	6.00 @ 7.00

LIVE CALVES.

Calves, veal, top, per 100 lbs.....	@17.00
Calves, veal, fair to good.....	15.50 @ 16.25
Calves, veal, culls, per 100 lbs.....	8.50 @ 10.00

LIVE SHEEP AND LAMBS.

Lambs, top, per 100 lbs.....	@16.50
Lambs, 100-110 lbs., per 100 lbs.....	14.00 @ 14.50
Ewes.....	2.50 @ 8.00

LIVE HOGS.

Hogs, heavy.....	12.75 @ 12.85
Hogs, medium.....	13.25 @ 13.35
Hogs, 160 lbs.....	12.85 @ 13.00
Hogs, 140 lbs.....	@13.15
Pigs, under 80 pounds.....	@13.25
Roughs.....	10.25 @ 10.50

DRESSED HOGS.

Hogs, heavy.....	@19 3/4
Hogs, 180 lbs.....	@20
Hogs, 160 lbs.....	@20 1/2
Pigs, 80 lbs.....	@21 1/2
Pigs, under 140 lbs.....	@20 3/4

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	@21
Choice, native, light.....	@22
Native, common to fair.....	@18

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	@18
Native choice yearlings, 400@600 lbs.....	@19
Western steers, 600@800 lbs.....	@18
Texas steers, 400@600 lbs.....	13 1/2 @ 14 1/2
Good to choice heifers.....	@18
Good to choice cows.....	@13
Common to fair cows.....	@11
Fresh bologna bulls.....	9 @ 10

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	25 @ 27	28 @ 32
No. 2 ribs.....	22 @ 24	24 @ 26
No. 3 ribs.....	@14	18 @ 23
No. 1 loins.....	@35	33 @ 36
No. 2 loins.....	@28	28 @ 32
No. 3 loins.....	@13	24 @ 27
No. 1 hinds and ribs.....	@23	22 @ 26
No. 2 hinds and ribs.....	@18	@20
No. 3 hinds and ribs.....	@17	16 1/2 @ 17 1/2
No. 1 rounds.....	@16	17 @ 18
No. 2 rounds.....	@14	@17
No. 3 rounds.....	@11	@15
No. 1 chuck.....	@15	16 @ 17
No. 2 chuck.....	@12	14 @ 15
No. 3 chuck.....	@10	12 @ 13
Bolognas.....	@6	12 1/2 @ 13
Rolls, reg., 6@8 lbs. avg.....	@22	@23
Rolls, reg., 4@6 lbs. avg.....	@17	@18
Tenderloins, 4@5 lbs. avg.....	@60	@70
Tenderloins, 5@6 lbs. avg.....	@80	@90
Shoulder clods.....	@10	@11

DRESSED CALVES.

Prime.....	23 @ 24
Choice.....	@20
Good.....	@16
Medium.....	@14

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	@29
Lambs, poor grade.....	@24
Sheep, choice.....	@18
Sheep, medium to good.....	@14
Sheep, culls.....	@12

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	27 1/2 @ 28
Hams, 10@12 lbs. avg.....	@27
Hams, 12@14 lbs. avg.....	@26
Picnics, 4@5 lbs. avg.....	@19
Picnics, 6@8 lbs. avg.....	18 1/2 @ 19
Rollettes, 6@8 lbs. avg.....	@19
Beef tongue, light.....	@22
Beef tongue, heavy.....	@26
Bacon, boneless, Western.....	@29
Bacon, boneless, city.....	@26
Pickled bellies, 10@12 lbs. avg.....	22 1/2 @ 23

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lb. avg.....	24 @ 25
Pork tenderloins, fresh.....	45 @ 50
Pork tenderloins, frozen.....	30 @ 35
Shoulders, city, 10@12 lbs. avg.....	18 @ 19
Shoulders, Western, 10@12 lbs. avg.....	18 @ 19
Butts, boneless, Western.....	25 @ 26
Butts, regular, Western.....	22 @ 23
Hams, city, fresh, 6@10 lbs. avg.....	26 @ 27
Hams, Western, fresh, 10@12 lbs. avg.....	24 @ 25
Picnic hams, Western, fresh, 6@8 lbs. avg.....	16 @ 17
Pork trimmings, extra lean.....	21 @ 22
Pork trimmings, regular 50% lean.....	13 @ 15
Spare ribs, fresh.....	18 @ 19
Leaf lard, raw.....	16 @ 17

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	95.00 @ 100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	@ 75.00
Black hooft, per ton.....	45.00 @ 50.00
Striped hooft, per ton.....	45.00 @ 50.00
White hooft, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00 @ 325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00 @ 275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00 @ 225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	6 @ 30c	a pound
Fresh steer tongues, l. c. trim'd.....	@ 40c	a pound
Sweetbreads, beef.....	@ 75c	a pound
Sweetbreads, veal.....	1.00	a pair
Beef kidneys.....	@ 15c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@ 24c	a pound
Oxtails.....	@ 18c	a pound
Hearts, beef.....	@ 10c	a pound
Beef hanging tenders.....	@ 22c	a pound
Lamb fries.....	@ 10c	a pair

BUTCHERS' FAT.

Shop fat.....	@ 3
Breast fat.....	@ 4 1/2
Edible suet.....	@ 6 1/2
Cond. suet.....	@ 5 1/2
Bones.....	@ 20

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	43	40
Pepper Sing., black.....	37	40
Pepper, Cayenne.....	12	19
Pepper, red.....	22	22
Allspice.....	18 1/2	21 1/2
Cinnamon.....	13	16
Coriander.....	6	9
Cloves.....	28	33
Ginger.....	19	22
Mace.....	1.12	1.25

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	Kip.	H kip.
Prime No. 1 Veals.....	21	2.35	2.40	2.00	3.30	
Prime No. 2 Veals.....	19	2.15	2.15	2.35	3.05	
Buttermilk No. 1.....	18	2.00	2.05	2.25	3.05	
Buttermilk No. 2.....	16	1.80	1.80	2.00	3.05	
Branded Grubby.....	13	1.40	1.40	1.60	1.85	
Number 3.....					At Value.	

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	per lb.
Double refined saltpetre, granulated.....	6 1/2	6 1/2	c
Double refined saltpetre, small crystal.....	7 1/2	7 1/2	c
Double refined large crystal saltpetre.....	8 1/2	8 1/2	c
Double refined nitrate soda, granulated.....	4 1/2	4c	
In 25 barrel lots:			
Double refined saltpetre, granulated.....	6 1/2	6 1/2	c
Double refined saltpetre, small crystal.....	7 1/2	7 1/2	c
Double refined saltpetre, large crystal.....	8 1/2	8c	
Double refined nitrate soda, granulated.....	4c	3 1/2	c
Carload lots:			
Double refined saltpetre, granulated.....	6 1/2	6c	
Double refined nitrate soda, granulated.....	3 1/2	3 1/2	c

DRESSED POULTRY.

FRESH KILLED.

Chickens—fresh—dry packed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.....	30	@36
Western, 55 to 59 lbs. to dozen, lb.....	30	@35
Western, 43 to 47 lbs. to dozen, lb.....	28	@32
Western, 36 to 42 lbs. to dozen, lb.....	26	@29
Western, 31 to 35 lbs. to dozen, lb.....	26	@29
Western, 25 to 30 lbs. to dozen, lb.....	27	@30
Western, 20 to 24 lbs. to dozen, lb.....	28	@31
Chickens—fresh—dry packed, milk fed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.....	38	@40
Western, 55 to 59 lbs. to dozen, lb.....	37	@39

Western, 43 to 47 lbs. to dozen, lb.....	34	@36
Western, 36 to 42 lbs. to dozen, lb.....	31	@33
Western, 31 to 35 lbs. to dozen, lb.....	31	@33
Western, 25 to 30 lbs. to dozen, lb.....	32	@36
Western, 20 to 24 lbs. to dozen, lb.....	33	@38

Fowls—fresh—dry picked—barrels—fair to good:

Western, 6 lbs. and over, lb.....	29	@31
Western, 5 to 5 1/2 lbs., lb.....	29	@31
Western, 4 to 4 1/2 lbs., lb.....	26	@29
Western, 3 1/2 lbs., lb.....	24	@26
Western, 3 lbs. each and under, lb.....	21	@24

Ducks—

Western, fatted, over 4 lbs., bbls.....	31	@34
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Squabs—

White, 12 lbs. to dozen, per dozen.....	\$10.25 @ 10.75
White, 10 lbs. to dozen, per dozen.....	8.50 @ 9.00
Culls, per dozen.....	1.00 @ 2.00

LIVE POULTRY.

Chickens, colored, large, via express.....	27	@28
Turkeys, via express.....	42	@45
Geese, swan, via express.....	40	@45
Pigeons, per pair, via freight or express.....	45	@45
Guineas, per pair, via freight or express.....	75	@80

BUTTER.

Creamery, extras (92 score).....	@43
Creamery, firsts (90 to 91 score).....	42 1/2 @ 42 3/4
Creamery, seconds.....	40 1/2 @ 41
Creamery, lower grades.....	39 1/2 @ 40

EGGS.

Extras, per dozen.....	39	@40
Extra firsts.....	37 1/2	@38 1/2
Firsts.....	36	@37
Checks.....	26	@29

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.....	@2.80
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York.....	@2.90
Blood, dried 15-16% per unit.....	@4.10
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory.....	4.25 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.35 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory.....	Nominal.
Soda Nitrate, in bags, 100 lbs. spot.....	@2.60
Soda Nitrate, in bags, Feb.....	@2.71
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.25 @ 10c
Tankage, unground, 9@10% ammonia.....	3.65 @ 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@36.00
Bone meal, raw, 4 1/2 and 50 bags, per ton.....	@37.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% Flat.....	@10.50

Potash.

Kalnit, 12.4% bulk, per ton.....	@ 8.00
Manure salt, 20% bulk, per ton.....	@11.00
Muriate in bags, basis 80%, per ton.....	@35.00
Sulphate in bags, basis 90%, per ton.....	@45.50

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Jan. 14, 1926:

	January	8	9	11	12	13	14
Chicago.....	43	42	42 1/2	42	41 1/2	42	43 1/2
New York.....	44 1/2	44	44	43 1/2	42	43 1/2	44 1/2
Boston.....	45 1/2	45	45	44 1/2	43 1/2	44	44 1/2
Philadelphia.....	45 1/2	45	45	44 1/2	43 1/2	44	44 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

42 1/2	42	42 1/2	42 1/2	42	42
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1926
Chicago.....	32,235	31,416	28,377	99,251
New York.....	48,628	44,966	44,788	120,525
Boston.....	13,165	6,869	11,989	25,023
Philadelphia.....	14,061	12,843	11,603	34,025
Total.....	108,089	96,094	96,767	278,824

Cold storage movement (lbs.):

	In Jan. 14.	Out Jan. 14.	On hand Jan. 15.	Same week day last year.
Chicago.....	37,800	137,441	9,923,350	8,773,747
New York.....	103,852	70,288	6,010,467	10,065,558
Boston.....	4,240	68,874	5,119,922	8,077,282
Philadelphia.....	11,290	1,118,566	34,025	2,904,308
Total.....	205,952	287,893	22,772,305	29,880,895

26.

36
33
33
10
38

31
31
29
26
24

14

0.75
0.00
2.00

8
5
5
5
0

3
22 3/4
1
0

0
1 1/2
7
9

80
90
10

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71
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6 1/2
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4